

THE NEW PRACTICAL COOKERY GUIDE.

A COMPLETE
MODERN CULINARY DICTIONARY.

*Containing over 5,600 Up-to-Date and Selected Dishes,
including many Foreign and Indian Recipes, and
High-class Entremets (Sweets), by Eminent Chefs.*

COMPILED BY
E. SEURRE, M.C.A.,
Gold Medallist Chef de Cuisine.

LONDON
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All the Principles of the Art of Cookery, Modern Developments
and Improvement in every branch of High-class Cuisine.

Description and Instruction given in English.

The Art of Menu Making made Easy,
also Instruction in Carving.

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1913.

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PREFACE.

COOKERY in all its art has kept pace with the continual modern progress to gratify all the requirements of the epicure. It has been my aim to include in this book all the latest and most *recherché* recipes, with kind colleagues' assistance.

No pains have been spared to ensure accuracy and variety with the largest bulk of dishes and ensemble of the different branches in the art of cookery, and the book will be found a thoroughly reliable guide to the catering world generally, *confrères*, and all those interested in or connected with good cuisine.

The directions are in the simplest form and plainest language, sufficiently explicit to assure an easy and uniform understanding.

The principles of cookery are fully described, as well as an entire definition and instruction. How to prepare fundamental stock, sauces, soups, essences, etc., and other preparations which are indispensable for high-class cuisine—most valuable to beginners, etc.

To the hotel managers, restaurants, club stewards, caterers, etc., it will enable them at a glance to comply with everyday orders and requirements of modern times.

To the chef, as an *aide mémoire* and register, it renders the art of menu-making most easy; in the kitchen as well as in the dining-room it will be found a practical and reliable guide.

Paper-bag cookery, not being considered of any practical use for large and important establishments, has been omitted.



PRINCIPLES OF COOKERY.

UNLESS one has a thorough knowledge of cooking, with all the principles on which cooking is based, it will be practically impossible to produce a perfectly cooked meal.

The fact of being able to produce a dish knowing what the result will be enables the trained cook to make an endless variety of dishes.

The two great objects in the principles of cooking are, first, to keep the flavour in ; and, secondly, to extract the flavour out of the different elements of food. In boiling or roasting meat, for instance, intended for the table, the full flavour of the joint should be retained, whereas in making broth, soups, sauces, etc., all the flavour possible should be extracted from the meat. Most cooks pay little attention to these two technical facts, and prepare both almost the same way.

The principal or chemical fact, that albumen coagulates and becomes hard at boiling point, is one that should always be studied and practised, as meat largely consists of albumen. It should be placed in boiling water or stock in the first stage, and then

allowed to simmer till cooked; thus, the rim round the edge is hardened by contact with the boiling liquid or fierce fire when roasting, coagulating the albumen forming a coating round the meat, which keeps the flavour and gravy in. The same applies to roasting, as stated; the joint should always be placed in front of a brisk fire or fierce oven, well basted with hot dripping or butter, and finished cooking at a slower fire.

In making stock, etc., the object being to extract all the flavour from the meat, the contrary process should be adopted by placing the meat in cold water or stock, slowly heated to boiling point, then allowed to simmer till cooked. Thus all the juice is extracted from the meat.

A full description and instruction on fundamental stock, soup, and sauce-making will be found in another part of this book under their respective headings.

Grilling or broiling requires all possible attention in its simplicity. A steak, chop, cutlet, fillet, noisette, etc., to be grilled, should first be judiciously seasoned with fine salt and fresh-grounded pepper, with a little oiled butter or good olive oil, and allowed to stay thus for ten to fifteen minutes. The grill should be sufficiently hot, and the fire brisk and clear, before the meat is placed on it; thus the contact of the fierce heat causes a coating to be formed round the meat which retains the juice. The

same principles apply to sauteed fillets, tournedos, noisettes, etc. A fork should never be used in turning steaks, chops, etc., which pierces the coating and allows the juice to escape.

In preparing fish for frying it should be perfectly cleaned, seasoned, floured and egged and bread-crumbed ; or, as in some cases, floured only, or, again, dipped in batter (*pâte à frire*), as occasion requires. In all cases placed in very hot fat, or dripping, or oil, or clarified butter, to entirely cover the fish, carefully drained and served.

For grilling fish it is first seasoned as above, floured, dipped in or moistened with oiled butter or oil, and placed on the not too hot grill.

Dressed fish, either filleted or otherwise, is either pochés (poached), or aufour (baked), or sauteed, or meunière style.

Large fish for boiling are preferably placed in cold water, stock, or court-bouillon ; there are, however, some cooks who prefer cooking salmon when whole by placing it in boiling liquid.

One of the most complicated branches of cookery is entrée-making and made-up dishes, with its endless variety, and it is still on the increase. Thus the standard principle of such is often altered or disregarded, as occasion may arise. Full details of hundreds of high-class modern and light entrées are dealt with under their headings.

Venturing a remark on the two main constituents of entrées and sauces—good wine and good butter—it is often assumed that, for cooking purposes, wine of an inferior quality may be used; and one cannot protest too strongly against this mistaken idea—the wine used should be of good aroma and body, without which successful cooking is impossible. The same remarks apply to good butter; with bad butter it is impossible to make anything good. The objection frequently brought against sauces and entrées being indigestible arises principally from their being prepared with inferior butter, a practice which should entirely be condemned.

The greatest and cleverest chef in the world cannot produce palatable food without the best of provisions and materials.



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THE New Practical Cookery Guide.



PART I.

HORS D'ŒUVRES.

HORS D'ŒUVRES in their great variety are served in special dishes for the purposes of either glass, china, or silver, and are more frequently served for luncheon than dinners. The numerous varieties herewith represent the most recherché and up-to-date hors d'œuvres. The more substantial ones are sometimes served as side dishes or cold savouries, and form an effective display on buffet tables for receptions, tea parties, etc.

HORS D'ŒUVRES GENERAL (ZAKOUSKIES).

Agoursis—Salted Russian cucumbers, thinly sliced.

Amandes salées—Salted almonds.

Anchois—Anchovies.

Anchois aux câpres—Ready preserved.

Anchois de Norvège or Kilkis—Norwegian anchovies.

Anchois en médaillons—Fillets of anchovies, dressed in circles on rounds of sliced beetroot, decorated with cut hard eggs and caviar, to imitate medallion.

Anchois en paupiettes —Anchovy fillets, rolled, and the centre filled with a purée of smoked fish, blended with mayonnaise sauce.

Anchois en paupiettes à la Niçoise—Anchovy fillets, rolled, and the centre filled with a mixture of chopped gherkins, capers, hard eggs, fines herbes, blended with green sauce.

Anchois en salade—Filleted anchovies, cut in strips, dressed lattice-work fashion, with chopped hard eggs and parsley,

Anchois en surprise—Dices of anchovy fillets, mixed with a purée of hard eggs, capers, tarragon, and chervil, and served in small scooped rolls.

Anchois sauce piquante—Ready preserved.

Anguille à la nage—Sliced eels, cooked in white wine, courtbouillon, served in own jelly.

Anguille fumée —Smoked eels, sliced, garnished, and served.

Anguille marinée—Served in their own liquor.

Appétissant suédois—A mixture made of pounded anchovies, sardines, fresh butter, capers, and hard eggs, spread on brown bread croûtes, a farced olive in centre, and julienne of gherkin and beetroot round.

Archards—A fancy cut macédoine of various vegetables, pickled with vinegar and mustard.

Artichaud à la Grecque—The fond of very small green chokes, blanched, and finished cooking in a marinade of water, a little oil, lemon juice, salt, peppercorns, coriander seeds, fennel, thyme, and bayleaf, and served in liquor, very cold.

Artichauts garnis—Small artichoke fonds, cooked and filled with any kind of purée or salpicon, blended with cream or mayonnaise sauce.

Barquettes—Are boat-shaped paste croustades, and are filled with any purée, fish, poultry, or game, blended with cold sharp sauce or cream.

Barquettes de concombres à la Thevenot—Boat-shaped cut and blanched cucumber, seasoned, and filled with purée of green peas blended with cream.

Barquettes de concombres danoise—Are boat-shaped cut cucumbers, lightly blanched, and macerated on ice, with lemon juice, oil, salt and pepper, filled with a mixture of pounded smoked salmon, smoked herring, hard eggs, mustard, and thin grated horseradish over.

Beurre frisé ou paillé—Curls of fresh butter paillé are worked fresh butter pressed through a perforated press, to imitate straw; served with hors d'œuvres.

Betterave—Beetroot.

Betterave en salade—Cooked beetroot, cut in large dice or julienne fashion, seasoned, and a little blanched chopped onion added.

Betterave farcie—Cooked beetroot, cut cassolette shape, filled with mixture of chopped anchovies, hard eggs, capers, gherkins, and fines herbes, blended with oil, vinegar, and mustard.

Betterave marinée—Cooked beetroot, cut fancy shape, marinated in aromatic vinegar; served very cold.

Bœuf fumé—Smoked beef, thinly sliced, rolled, and served.

Bonne bouche à la Russe—Small cooked artichoke fond filled with purée of sturgeon, a little caviar on top, served very cold.

Bonne bouche avondale—Small cucumber cassolettes filled with shrimp salad, garnished with pink aspic.

Bonne bouche de sardines—Fancy, thinly cut brown bread sandwiches made with sardine paste, and chopped hard eggs.

Brissolettes de caviar—Small scooped rolls filled with caviar, blended with mayonnaise, aspiced over, and a rolled anchovy fillet on top.

MOSCOVITES OR CANAPÉS

Are small croûtes of fancy cut bread dipped in milk and fried golden colour in a little butter, when cold masked with different purées, tastefully arranged; also made of light paste or savoury biscuits.

Canapés Admiral—Savoury shrimp butter spread on oval croûtes, seasoned dice of pickled shrimp round the edge, and seasoned lobster spawn in centre.

Canapés Alberta—A cross of lax on anchovy buttered croûtes, decorated at each space; one with finely chopped beetroot, one with green savoury butter, the third with anchovy butter, and the fourth with pink aspic, finely chopped.

Canapés Arlequin—Chopped hard eggs, lax, tongue truffles, and fines herbes; seasoned, mixed, and spread on anchovy croûtes.

Canapés Capucine—Brown bread croûtes, masked with a layer of mayonnaise, decorated with chopped hard yolks, and a pickled prawn in centre.

Canapés Chanteclair—Montpelier (green) butter, spread on oval croûtes, a firm creamed purée of chicken and pheasant, piped over to imitate a cock.

Canapés danois—Horseradish savoury butter spread on croûtes, decorated with fillets of pickled herrings, lax, and caviar.

Canapés de caviar moderne—Fresh caviar spread on buttered croûtes, a farced olive placed in centre.

Canapés de harengs russes—Finely cut fillets of Russian herrings placed on caviar croûtes, decorated with chopped hard eggs and sliced lemon.

Canapés Lucille—Savoury mustard butter spread on croûtes, with alternate rows of seasoned minced tongue and chicken.

Canapés Prince de Galles—Light paste (feuilletage), cut oval shape, baked crisp; when cold have some curried cream cheese piped over to imitate the Prince of Wales's feathers.

Canapés printanier—Round croûtes, masked with green savoury butter (Montpelier), and decorated with chopped hard eggs and cress.

Canapés Rochelais—Oblong croûtes, masked with savoury lobster butter, and decorated round with purée of soft roe, an oyster in centre.

Canapés Souvaroff—Fresh caviar on croûtes, chopped hard eggs and truffes round, and

rolled anchovy fillets in centre, farced with foie gras.

Canapés Turbigo—Shrimp butter, spread on square croûtes, masked with a fine salpicon of prawn, celery, mixed pickles, and truffles, blended with tomato mayonnaise, aspiced over.

Canapés Turque—Ham paste spread on fancy cut croûtes, decorated with strips of piped savoury green, yellow, and pink butters, lattice-work fashion.

Carolines—Are small unsweetened savoury éclairs filled with various purées, such as chicken, tongue, foie gras, game or fish, etc., and masked with a chaudfroid sauce of the same nature as purée used.

Carrelets fumé—Are smoked flounders.

Caviare—Should be served in glass dishes, iced, or in special jars surrounded with pounded ice, and served with lemon, dry toast, or brown bread and butter.

Céleri à la Grecque—Or celeriac cut in neat squares or with vegetable scoop, blanched, and marinated.

Céleri bonne femme—Cut in thin strips julienne fashion, and highly seasoned with salt, fresh ground pepper, English mustard, tarragon vinegar, and cream.

Célerirave on salade—Celeriac cut in thin strips, highly seasoned.

Clam américaine—Pickled and served in glass dishes.

Cœur de poireaux à la Russe—The white part cut about one inch and a half long, a cavity scooped one end, blanched, and macerated in oil,

aromatic vinegar, salt, pepper, placed on ice, and the cavity filled with caviar, chopped hard egg, and grated horseradish, blended with mayonnaise.

Concombres à la Danoise—Cucumber cut croustade shape, scooped one end, blanched, seasoned, placed on ice, and filled with a purée of smoked salmon, smoked herring, and hard eggs.

Cornet d'York—Thinly sliced cold ham, rolled horn fashion, and served with chopped aspic and sharp sauce.

Cornichons—Gherkins.

Crabe—Crab, tastefully dressed.

Crème de fromage (cheese cream)—Very finely grated parmesan, minced with whipped aspic jelly and cream, highly seasoned, and served in small fancy cases.

Crevette à la Doris—Shrimp salad blended with mayonnaise, and served in halves of tomatoes, decorated with cucumber, and served with thinly cut rolled brown bread and butter round.

Crevette en aspic—Picked prawns done in aspic jelly.

Crevettes grise—Shrimps.

Crevette rose—Prawns.

Croûtes—Are similar to canapés; fancy cut slices of fried or toasted bread, or brioche paste, masked with savoury butter or purée or creams.

Croûtes à l'Espagnole—Round croûtes masked with anchovy butter, a stoned olive filled with tartare sauce in centre.

Croûtes Burlington—Croûtes masked with Montpelier (green) butter, a slice of tomato over, creamed purée of chicken over, and a stoned olive in centre.

Croûtes de sardines—Long finger-shape croûtes masked with sardine butter, a boned and skinned sardine on each, and a little anchovy butter piped over.

Croûtes Epicurienne—Fancy cut croûtes masked with anchovy butter, a purée of pounded fines herbes, hard eggs, and anchovies over.

Croûtes Indienne—A round croûte masked with fines herbes butter, a mixture of chopped chutney, shrimps, hard eggs, and curry paste over.

Croûtes Jeanne—Oval-shaped croûtes masked with foie gras cream, purée of tunny fish over, a pickled prawn at each end, and little caviar in centre.

Croûtes Marie—Fancy cut croûtes masked with a creamed purée of chicked and foie gras, a cherry on top.

Croûtes norvégienne—Fancy cut croûtes with smoked salmon butter, a slice of lax on top, decorated round the edge with chopped truffe, hard egg, and parsley.

Croûtes Rosamonde—Star-shape croûtes with anchovy butter, cut anchovy fillets over to form a star, sieved hard yolk in centre.

Denise à la Danoise—Fancy cut brown bread sandwiches made with chopped cucumber and hard eggs, blended with mayonnaise, and masked with light brown chaudfroid sauce; decorated.

Denise à la Reine—Fancy cut sandwiches made with creamed purée of chicken, masked with white chaudfroid sauce, and decorated with truffes.

Duchesse—Are small unsweetened petits choux filled with various purées, and masked with corresponding chaudfroid sauce, according to filling.

Duchesse à la Nantua—Savoury petits choux filled with creamed purée of lobster or crayfish, masked with pink fish chaudfroid sauce.

Duchesse à la Reine—Savoury petits choux filled with creamed purée of chicken, masked with white chaudfroid sauce.

Duchesse à la Russe—Savoury petits choux filled with creamed purée of sturgeon and caviar, masked with pink and white chaudfroid sauce.

Duchesse Sultane—Savoury petits choux filled with creamed purée of chicken and pistachios, masked with white and green chaudfroid sauce.

Eclair Karoly—Are small savoury éclairs as carolines filled with purée of woodcock, cognac, highly seasoned, and masked with game chaudfroid sauce.

Eperlans marinés—Marinated smelts, served in liquor.

Escargots farcis—French vinefield snails, specially prepared with savoury butter, etc., and baked.

Esprots fumé—Are smoked sprats.

Filet de harengs fumé à la Bordelaise—Filleted smoked herrings or kippers, cut in strips, and served with celery, salad, hard eggs, and aspic jelly.

Frivolités—A name adopted for a mixed variety of fancy hors d'œuvres.

Gallis—Are scorcenère or salsify tops, trimmed, blanched, and macerated with oil, aromatic vinegar, salt and pepper.

Gourillos—Are the roots of endives, or escaroles, trimmed, blanched, macerated in oil, vinegar, spice, salt and pepper.

Grenouille à l'Aurore—Frog's legs, poached with white wine, seasoned, and served with pink chaudfroid sauce over.

Harengs—Herrings prepared in various ways for hors d'œuvres.

Harengs à la Russe—Fillets of smoked herrings, blended with vinaigrette sauce, served with potato salad.

Harengs de Bismark—Bismark herrings are soured in cold acidulated courtbouillon, with sliced onion and coriander seeds, cut to desired size pieces, and served.

Harengs dieppoise—Poached with wine and a little aromatic vinegar, paysanne of onions and carrots, served cold.

Harengs fumé—Are smoked or kippered herrings.

Harengs Livonien—Dice of smoked herring, dice of cooked potatoes, sour apples, capers, chopped parsley, tarragon, chervil, and chive, blended with tartare sauce, and served in the shape of a herring.

Harengs Lucas—Strips of smoked herrings, seasoned with Cambridge sauce, served on glass dishes.

Harengs marinés—Are soured herrings.

Harengs rémoulade—Fillets of smoked herrings, cut in diamond shape, mixed with rémoulade sauce.

Harengs salés fumé—Bloaters.

Harengs saurs—Are fillets of salted and smoked herrings preserved in oil with pimento.

Huîtres—Oysters, served in own shell on pounded ice, with lemon or lime, and bread and butter.

Huitres en cocktail—Served with cocktail sauce (American).

Huîtres marinées—Marinated oysters (preserved).

Jambon—Ham for hors d'œuvres is thinly cut, rolled, and garnished with chopped aspic.

Jambon de Brahenham—

Jambon d'Espagne—Smoked Spanish ham.

Jambon de Strasbourg—Strasburg ham.

Jambon de Westphalie—Smoked Westphalian ham.

Jambon fumé—Smoked ham.

Karoli Ouida—Small carolines, filled with caviar and aspiced over.

Lamproie a l'huile—Preserved lamprey, as tunny fish.

Langue de renne fumée—Smoked cooked reindeer tongue.

Langue fumée—Smoked cooked tongue.

Langue Russe—Smoked cooked Russian tongue.

Lax à la Doria—Lax, served with cucumber salad.

Lax fumé a l'huile—Smoked lax (salmon) preserved in oil.

Maquereaux à l'huile—Smoked filleted mackerel in oil.

Maquereaux au vin blanc—Marinated fillets of mackerel, with white wine and spice.

Maquereaux fumé—Kippered mackerel, sliced and served.

Maquereaux marinés—Marinated fillets of mackerel.

Melon—Iced, sliced, and served with powdered ginger.

Nids de Chartres—A nest cut out of bread, fried; when cold masked with sieved foie gras to imitate straw, a few foie gras egg-shaped pieces in centre.

Œufs de pluviers—Plover's eggs, served hard-boiled.

Œufs de pluviers à la Christiana—Served in small, light paste tartlets lined with creamed purée of foie gras and truffe, aspiced over.

Œufs de pluviers Belle Vue—Shelled, dressed in small croustades of blanched and seasoned cucumber, aspiced over and decorated.

Œufs de pluviers en aspic—Placed in decorated aspiced moulds, filled; when cold served on rice stands, or socle.

Œufs de pluviers moderne—Done in aspic in charlotte moulds, decorated with fancy cut carrots, turnips, peas, etc., Chartreuse fashion, and served with vegetable salad.

Œufs de vanneaux—Lapwing's eggs; are prepared and served same as plover's eggs.

Œufs farcis—Are hard-boiled eggs cut in halves and farced with various mixtures or purée, served on small croûtes.

Œufs farcis à l'Oléa—Are farced with a creamed purée of cooked ham, olives, and fresh butter, highly seasoned, and served on anchovy croûtes.

Œufs farcis Baroda—Farced with a paste of anchovies, hard eggs, and curry, served in croustades.

Œufs farcis Dillon—Farced with a fine salpicon of mushrooms, truffles, pickled walnut, blended with port wine and ketchup, sieved hard eggs over.

Olives—Spanish and French ; they are moistened with a little sherry or madeira over them, in glass dishes.

Olives à l'Alsacienne—Stoned and farced with highly seasoned purée of foie gras and cooked ham.

Olives à la Madras—Mixed with curried chutney.

Olives farcies—Stoned and farced with anchovy paste.

Olives farcies tartare—Farced with tartare sauce.

Pain à la Française—Are small finger-shaped rolls, filled with various purées, and served as sandwiches.

Pain Varsovienne—Filled with Russian salad.

Paupiettes à l'Allemande—Blanched red cabbage leaves, masked with a mixture of chopped gherkins, capers, smoked herrings, grated horse-radish blended with mayonnaise, rolled firmly, and cut about one inch and a half long, macerated, and served.

Paupiettes d'anchois niçoise—Anchovy fillets, rolled as paupiettes and farced with a mixture of chopped capers, gherkins, hard eggs, and fines herbes, blended with Vincent sauce, served on small round anchovy croûtes.

Paupiettes de choux verts—Blanched cabbage leaves, masked with a mixture of chopped cooked onions, gherkins, capers, anchovies, blended

with tartare sauce, rolled, cut one inch and a half long, macerated, and served.

Pâtés de foie gras—Are on some occasions served as hors d'œuvres.

Petites caisses Cazanova—Small cases of paste or cucumber, filled with a salad of strips of celeriac and truffes, blended with mayonnaise.

Poireaux à la Grecque—The white part of leeks, cut an inch long, blanched, and macerated with oil, vinegar, salt and pepper.

Poireaux farcis—The white part of leeks, cut one inch and a half long, scooped one end, blanched, seasoned, and farced with a creamed purée of chicken, tunny fish, and shrimp butter,

Poitrine d'oie fumée—Smoked goose breast, thinly sliced.

Quartier de tomate à l'Ecossaise—Skinned, halved, and scooped tomatoes, filled with purée of cooked salmon, blended with mayonnaise and Worcester sauce, cut in quarters, and served.

Radis—Radishes, white and red.

Radis noir—Black radishes, thinly sliced, and served as salad.

Rosette d'anchois—Anchovy fillets, cut in lozenges, arranged on round anchovy croûtes to form a rosette, a button mushroom in centre, and sieved hard eggs over.

Rouget au safran—Small red mullets, cooked with white wine, fines herbes, spices, and saffron.

Royan—Preserved in oil as sardines, and served same.

„ *Bordelaise*

Royan—Provençale

„ *Vatel*

Salades — A great variety of fancy salads are served as hors d'œuvres, consisting of fish, vegetables, etc.

Salade bagration — Anchovy fillets, tunny fish, lobster, beetroot, are neatly cut and blended with mayonnaise, garnished with sliced stoned olives and shredded lettuce.

Salade grande duchesse—A salad of cooked vegetables, cut julienne fashion, mixed with anchovy fillets, gherkins, and cooked fillets of soles; also cut in strips, blended with mayonnaise, garnished with tarragon leaves and sieved hard eggs.

Salade russe—I. Cooked and fancy cut potatoes, carrots, celeriacs, turnips, beetroot, flageolets, French beans, Russian cucumber, cèpes, capers, gherkins, tongue, ham, anchovy fillets, lobster, blended with rich mayonnaise, decorated with caviar, hard yolks and whites of eggs, and chopped fines herbes. II. Russian salad is also served in shape, done in an aspic and decorated mould, liquid aspic, with mayonnaise to bind it, poured into the decorated mould, and when set turned out and garnished.

Salade suédoise — Swedish salad is made with shredded fillets of salted herrings, beetroot, and cooked potatoes, highly seasoned with tartare, and garnished with hard eggs.

Sardines à la tomate

„ *aux fines herbes*

Sardines bordelaise

„ *diablées*

„ *fumés*—Smoked sardines.

„ *norvégienne*—Norwegian sardines.

„ *Ravigotte*

„ *russe*—Russian sardines.

Saucisson—Variety of savoury and smoked sausages, are thinly sliced and tastefully arranged.

Saucisson de Bologne

Saucisson de Lyon

„ *de Brunswick*

„ *de Milan*

„ *de foie*

„ *de Mortadelle*

„ *de foie gras*

„ *de Périgord*

„ *de Frankfort*

„ *de Salami*

„ *de Gutto*

„ *de Strasbourg*

„ *d'Italie*

„ *fumé*

„ *de jambon*

„ *Parisien*

Sylphite viennoise—Are savoury semolina quenelles, done in aspic jelly with fancy cut vegetables.

Thon à l'huile—Tunny fish, preserved in oil.

„ *aux fines herbes*

„ *bordeaux*

„ *marinés*

„ *à la tomate*

Tomates antiboise ou monégasque—Small skinned and scooped tomatoes, well seasoned and filled with creamed purée of tunny fish, hard eggs, and fines herbes, spiced over, decorated.

Truite marinée Malakoff—Small trout, cooked with white wine, fines herbes, coriander seeds; when cold served in liquor with sliced lemon and tomatoes.

Zakouskies—Are various Russian hors d'œuvres consisting of brown and white bread croûtes, masked with different purées, chopped savoury vegetables, tongue, hard eggs, truffes, caviar; vodka, the national Russian drink, is generally handed with them.

SAVOURIES.

The hundred following savouries are the most selected amongst numerous varieties:—

Aigrettes au parmesan—Are small balls of ramequin paste, fried as beignet soufflé, sprinkled with cheese.

Allumettes—Are cheese straws, size of wooden matches.

Angels on horseback—Are bearded and seasoned oysters, rolled in slices of streaky bacon, skewered, sprinkled with breadcrumbs and cayenne pepper, and grilled; served on buttered toast.

Barquettes—Are small boat-shaped cheese straw paste tartlets, filled with various purées, cheese fondu, etc.

Barquettes chevreuse—Are made with fine semolina paste and filled with soft roes, masked with a light mornay sauce and gratinés.

Beignets Malakoff—Are squares of Gruyère cheese, dipped in batter (pâte à frire), fried, sprinkled with grated Gruyère cheese and cayenne.

Beignet suisse—A mixture of chopped hard eggs, grated cheese, and fresh breadcrumbs, blended with beaten eggs to form a thick paste, flavoured

with curry, formed into balls size of a walnut, and fried.

Beurreck turque—Dice of Gruyère cheese, blended with thick béchamel sauce, cayenne to taste, made into croquettes wrapped in thin nouille paste, egged and breadcrumbed, and fried.

Blinis—Russian pancakes, made with rye flour diluted with milk, cream, and yeast, and allowed to rise, then yolks and whisked whites of eggs are added, and cooked as pancakes.

Brochettes de foie de volailles—Chicken's liver, seasoned and slightly sauteed, then wrapped in slices of streaky bacon, skewered and grilled; served on buttered toast.

Camembert frits—Oblong pieces of Camembert cheese, cayenned, egged and breadcrumbed, and fried.

Canapés—Are, as before said, rounds of bread, cut fancy shape, fried or grilled, and garnished, and served hot.

Canapés crème de laitances—Purée of soft roe, spread on anchovy toast.

Canapés des princes—Are brochettes de foie de volailles.

Canapés Diane—Fresh mushrooms, slightly sauteed, rolled in slices of bacon, grilled, and served on toast.

Canapés Duc de Norfolk—Soft roe bloaters, filleted and boned, the fillet sauteed with butter and placed on buttered toast, the roe rolled in thin slices of bacon and grilled, a roe served on top of each fillet, sprinkled with chopped tarragon and chervil.

Canapés gentilhomme—Welsh rarebit, served with a poached egg on top.

Canapés Gordon—Scrambled eggs, mixed with tomato purée, served on round croûtes, a button mushroom on top.

Canapés hollandais—Scrambled eggs, mixed with flaked, cooked smoked haddock, paprika, on toast, grated cheese over, and gratinés.

Canapés Impérial—Welsh rarebit, served on anchovy toast, sprinkled with powdered Bombay duck.

Canapés Ivanhois—Purée of Finnan haddock, blended with cream, served on toast, and a grilled mushroom on top, or pickled walnut.

Canapés Julie—Cream cheese, mixed with cayenne, spread on oval croûtes, a skinned, boned sardine on top.

Canapés Juliette—Whipped cream, cream cheese, and cayenne, spread on strips of well-browned puff paste (feuilletage), two layers of each, masked over and round with the mixture, cut dartois size, and served.

Canapés Lorenzo—Round croûtes, masked with creamed crab meat, highly seasoned, grated cheese over, and gratinés.

Canapés Prince de Galles—Welsh rarebit, mixed with yolks of eggs, curry flavour, served on toast.

Canapés Victoria I.—A mixture of pounded cooked ham, mixed with purée of foie gras, on toast, with strips of anchovy fillets as Victoria cross.

Canapés Victoria II.—Sliced lobster, on buttered toast, American sauce over, a slice of truffe on each.

Crème frite au fromage—Ramequin paste mixture with extra cheese, spread half an inch thick to get cold, cut in squares or lozenge shape, egged and breadcrumbed, and fried.

Croûtes Albert—Scrambled eggs, mixed with finely chopped cooked ham, on oval toast, grated cheese over, and gratinés.

Croûtes aux champignons—Grilled mushrooms, on buttered toast.

Croûtes Baron—Grilled mushrooms, on buttered toast, with a devilled soft roe on top.

Croûtes Clarisse—Grated ham and dice of anchovy fillets, blended with eggs and cheese, formed into medallions, dipped in batter, fried, served in croûtes.

Croûtes Colonel—A skinned sardine, rolled in streaky bacon, devilled, grilled, served on toast.

Croûtes de fromage—Welsh rarebit.

Croûtes de merluches Mornay—Thinly sliced smoked haddock, on buttered toast, thin Mornay sauce over, and gratinés.

Croûtes d'York—Grated ham, on toast, cheese over, and gratiné.

Croûtes Garrick—As *Croûtes Baron*.

Croûtes T.H.C.—As *Baron*, with a slice of bacon between.

Diablotins—Are gniocchis, blanched, moistened with oiled butter, grated cheese over, cayenne, and gratinés.

Eclair Palmerston—Small, unsweetened savoury éclair, filled with a cheese fondu.

Fondant au chester—Are cheese biscuits, made with equal quantity of flour, grated cheese, half quantity of butter, cayenne, moistened with water to form thick paste, rolled, cut biscuit shape, and baked; when cold made into sandwiches with a filling of grated cheese, cream, and cayenne.

Laitance de cabillaud fumée—Smoked cod roe.

Laitance de maquereau fumée—Smoked mackerel roe.

Laitance diablée—Devilled soft roe, on toast, or the roes are egged and breadcrumbed, and fried. (*Devilled.*)

Laitance en surprise—Seasoned roe, rolled in thin puff paste, egged and breadcrumbed, and fried.

Laitance Florentine—Sauteed soft roe, placed in cocottes, seasoned with cheese soufflé mixture over, and baked.

Laitance Jeannette—Paste barquette, lined with a creamed purée of chicken, foie gras, and cheese, a sauteed soft roe on top.

Laitance meunière—Floured soft roe, sauteed with butter, and served with juice of lemon and chopped parsley.

Laitance Sefton—Seasoned soft roe, egged and breadcrumbed, paupiette shape, fried, served on buttered croûtes.

Laitance T Zarine—Sauteed soft roe, well seasoned, little white wine, fines herbes, served in cocottes with a dot of caviar on top.

Laitances écossaises—Paste barquette, lined with scrambled eggs, a sauteed soft roe.

Mousse de camembert—Creamed Camembert, mixed with whipped cream, cayenne, served in small ramequin cups, savoury biscuit round.

Os à moëlle—Marrow bones, cut and trimmed size required, covered with a round of plain paste, steamed about an hour, according to size, served with serviettes round, the paste removed.

Pailettes à l'anchois—Cheese straw paste, with a layer of anchovy paste between, cut straw-like, and baked.

Pailles au parmesan—Cheese straws.

Pommes Dietrich—Baked potatoes in skin, halved length-wise, scooped, and filled with gniocchi à la cream and Parmesan cheese, chopped truffe on top.

Pommes Georgette—Baked even size potatoes in skin (small), scooped, and filled with a salpicon of crayfish or lobster blended with Nantua sauce.

Pouding au fromage—Place, in a buttered piedish or cocotte, layers of sliced bread and sliced Gruyère cheese, have a savoury custard with a little bicarbonate of potash in it, pour over, sprinkle with grated cheese, and bake.

Pouding au fromage à la Suisse—A piedish or flan ring or gratin dish, lined with feuilletage (puff paste), filled with thinly sliced Gruyère cheese, pour a savoury custard over, and bake.

Ramequins—Are made of unsweetened choux paste thus: A pint of water in stewpan, with four ounces of fresh butter, salt, grated nutmeg, and

a pinch of cayenne; when boiling add half a pound of sieved flour, stir quickly over fire a few minutes, then mix in half a pound of grated cheese, take off the fire and add gradually five to six eggs; place on baking sheets as petits choux with a dice of Gruyère on top, and bake.

Ramequin de Genève—The ramequin mixture is baked in thinly lined tartlet tins.

Ramequin Pignatelli—Made as above, with the addition of dice of cooked ham in the mixture.

Ramequin suisse—The ordinary ramequin, filled with creamed cheese mixture when baked.

Sardines—Skinned, boned sardines, devilled, served on toast.

Sardines à la Colonel—Are like Croûtes Colonel.

Sardines à l'Indienne—Skinned sardines, served with curry sauce and plain rice bordure.

Sardines en surprise—Skinned, boned sardines, rolled in thin paste, egged and breadcrumbed, fried.

Saumon fume sur canapés—Sliced smoked salmon, served on anchovy buttered toast and a little paprika.

Scotch woodcock—Scrambled eggs, cayenned, served on anchovy buttered toast, anchovy fillets placed across the top.

Soufflés—To make soufflé to perfection requires practice. Once a novice asked me, “Why did the soufflé rise?” The reason is that the whites are beaten to stiff froth, and create a number of tiny air bubbles; these air bubbles expand enormously by action of the heat, hence the lightness of the soufflé.

Soufflé à la Suisse—Mixture as for Parmesan, baked in puff paste croustades ; a few minutes before ready, masked with little cream and grated Gruyère cheese over, finish browning, and serve.

Soufflé au jambon—Ham soufflé is made with purée of ham, little paprika, and thick sauce, little essence of ham, yolks and beaten whites of eggs, as before stated.

Soufflé au parmesan—Half a pint of thick béchamel, two tablespoonfuls of grated Parmesan, four yolks of eggs, a little cayenne, mixed on the fire till thickened and smooth (not to boil), remove, and when cooled add the five whites of eggs beaten to a stiff froth, mix, and bake in a buttered soufflé case.

Soufflé d'huîtres—The reduced liquor of twelve blanched oysters, two tablespoonfuls of thick béchamel, salt, mignonette pepper, and juice of lemon, four yolks, and the oysters cut in dice ; stir over fire till smooth, then add four whites of eggs beaten to froth, mix, and bake in a buttered soufflé case.

Soufflé de poisson—Fish soufflé is made with purée of fish, little thick béchamel, seasoned, yolks and beaten whites added, as above.

Soufflé Florentine—Spinach soufflé, creamed spinach blended with thick béchamel, seasoned, and finished with eggs, as above.

Soufflé Helder—Parmesan soufflé, with the addition of dice of tongue and truffe.

Soufflé Pignatelli—Parmesan soufflé, with the addition of dice of ham.

Soufflé Polonais—Tartlet tin lined with blinis (Russian pancakes), then filled with blinis mixture, bake, and serve.

NOTICE.—When cheese used in savouries, etc., disagrees with sufferers from indigestion, to overcome this difficulty a pinch of bicarbonate of soda should be added, as stated in the pouding au fromage.

Talmouse—Are made in two ways :

- 1.—Puff paste tartlets, filled with cheese soufflé mixture, cheese over, and baked.
- 2.—Ramequin mixture in small heaps on round of puff paste, egged, and pinched to form three-cornered shape, grated cheese over, and baked, farced with creamed cheese at wish.

Tartelettes—Tartlet cases made of short or puff paste or nouille paste, and filled with various elements.

Tartelette Agnes—Light cheese soufflé mixture, baked in puff paste tartlets, served with a slice of blanched beef marrow on top, and fines herbes.

Tartelettes chasseur—Short paste tartlets, filled with a salpicon of chicken liver and mushrooms blended with game sauce, sprinkled with cheese, and browned.

Tartelettes écossaises—Short paste tartlets, filled with creamed Finnan haddock blended with béchamel cayenne.

Tartelettes Florentine—Cheese soufflé mixture, mixed with dice of truffe and lobster, baked in tartlet cases.

Tartelettes hongroises—Purée of onions and paprika, mixed with cream, yolks, and grated cheese, baked in tartlet cases.

Tartelettes Marquise—Gniocchi mixture, mixed with dice of Gruyère cheese, cayenne, baked in puff paste tartlets.

Tartelettes piémentaise—Savoury custard, made of half cream and half consommé, grated Parmesan, nutmeg, and yolks of eggs, baked in puff paste tartlets.

Tartelettes polonaise—A mixture of chopped hard eggs and cooked sauerkraut, fines herbes, blended with paprika sauce, baked in tartlet cases lined with blinis, brown crumbs over.

Tartelettes Raglan—A fish soufflé mixture of smoked haddock and bloater roes, baked in short paste tartlets.

Tartelettes Sefton — A cheese savoury custard, baked in tartlet cases, lined with cheese straw paste.

Tartelettes suisse — Dice of Gruyère cheese in puff paste tartlets, beaten egg, salt, and cayenne, with a little cream poured over, and baked.

Tartelettes Tosca—Prawns à l'Américaine, placed in short paste tartlets, masked with cheese soufflé mixture, and baked.

Tartelettes Vendôme—A salpicon of cèpes sauteed with échalotes, beef marrow, hard eggs, and fresh breadcrumbs, blended with dissolved meat glaze, baked in brioche paste tartlets, a slice of beef marrow on top.

Vatrenskis—Grated cheese, yolks, cream, cayenne, heated, rolled into small balls, placed in rounds of unsweetened brioche paste, finished as rissoles, egged, and baked.

Visniskis—Creamed fish, fennel flavour, fish velouté, paprika finished as rissoles, with unsweetened brioche paste.

SANDWICHES.

Fancy sandwiches are made in great varieties, and add a pleasing display to the reception or buffet tables and suppers. The ingredients that constitute them should be finely pounded and creamed, judiciously seasoned; the bread white, brown, or standard, thinly sliced, and mustarded butter spread on it; the sandwiches cut in various fancy ways, and tastefully arranged with a profusion of greens, mustard and cress, etc.

Aberdeen—Made with a purée of chicken, ham, and tongue, curried, the bread fried or toasted, served hot or cold.

Adelaide—Same as Aberdeen, with addition of grated cheese, served hot.

Américaine—Made with a purée of ham and tongue and mixed pickles,

Andalouse—Made with purée of chicken and pimentoes.

Berlinoise—German rye bread and a paste of Gruyère cheese, French mustard, minced prawns, watercress, cucumber, and little mayonnaise; roll the sandwiches, and cut as Swiss roll.

Bookmaker—This substantial sandwich is made with an underdone grilled rump steak, well seasoned, mustard and grated horseradish over; placed then between two crusty thick slices of bread and wrapped tightly in a few sheets of blotting paper, and pressed for an hour; unwrapped, and serve.

Carolines—Special small finger-shape rolls, filled with purée of chicken, etc.

Chasseur—A well-seasoned purée of game and chicken liver, the bread toasted on one side.

Cheshire—Thinly sliced meat and Cheshire cheese sandwich.

Chicago—Thinly sliced cucumber and mustard and cress.

Couvent—Thinly sliced cucumber, fines herbes butter.

Delhi—Pounded chicken, mixed with little olive oil, chutney, and curry powder, one side brown bread, other white.

Diane—Made with purée of partridge, flavoured with port wine, brown bread.

Ecossaise—Made with purée of salmon, hard eggs, and anchovies, anchovy butter, cut finger shape.

Grand Duc—A purée of chicken and asparagus.

Grand Ville—Purée of ham, tongue, and chicken, with capers, one side brown bread, other white.

Hollandaise—Purée of smoked salmon and tunny fish, seasoned with paprika.

Indienne—Purée of lobster, chutney, and curry powder, brown bread.

Infanta—Purée of fresh tomatoes and purée of sardines mixed, sandwiches cut diamond shape.

Irlandaise—Thin slices of cold game, shredded celery mixed with tartare sauce; use home-made bread.

Isabelle—Purée of chicken, tongue, and foie gras, sandwiches cut triangle shape.

Italienne—Sweet sandwiches, made with genoise and jam.

Jockey Club—Purée of cooked veal and foie gras, horseradish butter used, and white bread.

Mancelle—Purée of cooked chestnut and foie gras, brown bread.

Mirabeau—Pounded stoned olives and anchovies, anchovy butter, brown bread.

Mogador—Purée of chicken, ham, tongue, and foie gras, sandwiches cut oval shape.

Monégasque—Purée of tunny fish, hard eggs, tarragon, and chervil, and thinly sliced tomatoes.

Monseigneur—Creamed soft roe, anchovy butter, sandwiches cut mitre shape.

Moscovite—Caviar, seasoned and mixed with juice of lemon and chopped parsley, brown bread.

Normande—Shrimp and anchovy paste.

Nuton—Cream cheese, mixed with pounded walnuts or cobnuts, brown bread.

Orientale—Curried purée of chicken and anchovy paste, shredded mustard and cress, white bread.

Petit Duc—Purée of fresh mushrooms, blended with horseradish butter, sandwiches cut oblong shape.

- Petite Princesse*—Creamed purée of chicken and foie gras.
- Pompadour*—Half purée of chicken, half purée of pheasant, one side brown bread, the other white.
- Punjab*—Cream cheese, mixed with Indian chutney, watercress, and capers, in small long rolls.
- Rachel*—Purée of chicken and finely shredded parsley.
- Riquet*—Creamed cooked calf's brains, mixed with fines herbes.
- Rothomago* — Purée of cooked ham and fresh tomatoes, tarragon, and chervil.
- Russe*—Caviar, blended with Russian mayonnaise, brown bread.
- Sanita*—Sweet rolled sandwich, finely minced figs, dates, almonds, blended with whipped cream, spread on thin slices of milk bread (crust off), rolled in damp cloth and pressed; when ready to use, cut in slices Swiss roll fashion.
- Sicilienne*—Pounded sardines and hard eggs, fines herbes.
- Suédoise*—Cream cheese, mixed with finely chopped gherkins, capers, and olives, paprika.
- Turque*—Purée of chicken's liver, sheep's brain, pimento, horseradish butter.
- Tzarina* — Thinly sliced cucumber, horseradish butter.
- Victoria*—Creamed lobster, anchovy butter.

PART II.

CONSOMMÉ (CLEAR SOUP).—HOW TO MAKE IT.

THE description of consommé, given by many as a strong clear soup, is a mistaken idea, for if such was the case it would only necessitate to reduce meat stock by ebullition. The consommé, as the name applies, requires careful preparation and cultivated judgment. For the fundamental stock which constitutes the consommé the best fresh meat of good quality only should be used, the proportion of which should be about a pound of meat, including bone, to every quart of water. This is called grand bouillon, or general stock. The most suitable meat is the top of leg of beef, the buttock piece, the aitchbone, and tops of ribs, which should be boned, the meat tied, and the bones cracked and placed in a suitable sized stockpot with the right quantity of cold water. Nearing boiling point, all the scum that rises to the surface should be carefully removed. When boiling add a little salt, carrot, turnip, parsnip, leeks, celery, an onion studded with a few cloves, and a bouquet garni; then allowed to simmer about five hours, the stock is strained and ready for clarification—a process which in some cases is omitted; but to obtain the

rich, double consommé proper the clarification is necessary—about two pounds of lean raw beef, finely minced, to five quarts of stock, two whites of eggs, minced carrots, leeks, and chervil, a few peppercorns, and half a roasted onion, a few carcasses and bones of roast chicken or an old hen previously browned. When mixed, allow to simmer from one to two hours; strained, it is ready to serve with the desired garnish.

Other ways of preparing general stock and consommés by eminent chefs:—

Bouillon (Stock)—Five quarts of water to every two pounds of meat (with bone), viz. : top leg of beef, knuckle of veal, and an old fowl, carrots, onions, leeks, celery, parsnips, allowed to simmer four hours.

To every four quarts of water two pounds of fresh beef, two hens (with breasts removed), carrots, turnips, leeks, celery, a few cloves, to simmer five hours.

Eight pounds of beef from the loin or rump or top side to ten quarts of water, carrots, turnips, parsnips, leeks, celery, a few cloves, a bud of garlic, allowed to simmer six hours.

To fourteen quarts of water fourteen pounds of leg of beef—that is, eight pounds of meat and six pounds of bones—carrots, turnip, parsnip, celery, leeks, onions, cloves, garlic, allowed to simmer five hours.

Consommés—Six pounds of lean beef, four pounds of lean veal cut in squares, two old hens (fillets removed, the rest roasted), ten quarts of

bouillon (stock), carrots, leeks, celery; simmer three hours, then the fillets of fowl pounded and carefully mixed with the soup to clarify it, simmer twenty minutes more, and strain.

Ten pounds of lean beef, six pounds of lean veal, four old hens, in a suitable stockpot, add sufficient bouillon (stock) to cover, carrots, turnip, parsnips, leeks, celery, cloves; simmer till the meat is cooked, and strain.

To six quarts of stock three pounds of choice lean beef, two pounds of lean veal (previously blanched), one old fowl with the breast removed, the carcass slightly roasted, carrots, parsnip, turnip, leek, celery; simmer four hours.

Three pounds of lean beef, chopped, to five quarts of stock, minced carrot, leeks, two whites of eggs, mixed; simmer one hour and a half.

Two pounds of lean shin of beef, cut in small squares, two pounds of fresh beef bones, a fowl roasted slightly, a carrot, a turnip, onion, leek, a piece of celery, a bud of garlic, a little chervil, a little salt, a few peppercorns, thyme, and bayleaf. Place in a stewpan with sufficient water to cover, allow to stand thus for one hour, place on fire to boil, stirring occasionally for five minutes, add a quart of boiling water, simmer for one hour and a half, and strain.

Consommé de volaille—The chicken stock is prepared with one fowl slightly roasted, one pound of blanched knuckle of veal, three sets of blanched chicken's giblets, the carcasses of two roasted chicken, to about four quarts of light general

stock or water (if water is used, a little salt is added), a large carrot, two leeks, half a head of celery, a head of French lettuce, a few sprigs of chervil, allowed to simmer one to two hours. Strained and clarified with about two pounds of chopped lean beef and fillets of chicken for the above quantity of chicken stock, and two whites of eggs. Simmer about forty-five minutes, and strain, served either en tasse, plain or garnished.

Consommé de gibier—Game consommé: The proportion for game stock is about seven pounds of fresh game, such as the forepart of hare, wild rabbit, old pheasant, and old partridge to five quarts of water and a pint of sherry or marsala, onions, carrots, leeks, celery, parsley, thyme, bayleaf, peppercorns, a few fresh mushrooms, and a little salt (a few juniper berries add a good flavour); simmer four or five hours.

To clarify use about two pounds of pounded fresh game meat and two whites of eggs for the above quantity of game stock, minced parsley roots, and a few sage leaves, allowed to simmer half an hour, and strain.

Consommé de poisson—Fish consommé: Fish stock for consommé is prepared with about four pounds of fresh white fish, as whiting, grey mullet, turbot, soles, pike, etc., to three quarts of water and a pint of white wine, a bouquet of parsley, leek, celery, and bayleaf, pinch of salt; simmer forty-five to sixty minutes, and strain.

To clarify use about two pounds of fresh

white fish pounded with two whites of eggs, half a pint of white wine, sliced leek and celery, and juice of lemon; simmer half an hour, and strain.

Bouillon de santé—Place in a fireproof china marmite three pounds of rump steak cut in squares, two pounds of lean veal, also cut up, an old fowl, three quarts of cold water, a carrot, a leek, a clove, a piece of celery, a French lettuce, and a few sprigs of chervil; carefully simmer till the meat is done, and strain. This produces a most excellent clear and strengthening soup.

Bouillon de légumes—Vegetable stock: Two carrots, one head of celery, one parsnip, half a cabbage, one lettuce, three leeks, a cupful of haricot beans (soaked), two bayleaves, a few peppercorns, and two onions sliced and browned in a little nut lard, a few sprigs of parsley and chervil, and about five quarts of water; cook slowly for two or three hours, strain, and use for vegetarian cookery and maigre soups and sauces.

The following, some four hundred of named consommé, indicate the great progress made of late years in the various ways of serving and garnishing clear soups.

CONSOMMÉS.

Africaine—Slightly curried chicken consommé, garnished with boiled rice, curried chicken quenelles, and julienne of aubergines (egg plant).

Agnoletti—Ordinary consommé, garnished with small raviole made of minced lamb.

Aigo Saou.—Fish consommé, aromatic and garlic flavour, garnished with dice of white fish and fried croûtons.

Ailerons.—Chicken consommé, garnished with cooked farced ailerons (wing ends of chicken) and boiled rice.

Albion I.—Chicken consommé, garnished with shredded lettuce, asparagus pointes, chicken, and foie gras quenelles.

Albion II.—Chicken consommé, lié with little French tapioca, garnished with foie gras quenelles, julienne of truffles, and cock's comb, asparagus pointes.

Albion III.—Fish consommé, lié with French tapioca, garnished with lobster and truffe quenelles.

Alexandra.—Chicken consommé, slightly lié with French tapioca, garnished with shredded lettuce, small quenelles of chicken, julienne of white chicken meat, and chervil.

Algérien.—Strong consommé, garnished with dice of cooked aubergine (egg plant).

Allemande.—Strong consommé, flavoured with juniper berries, slightly lié with French tapioca, garnished with cooked shredded red cabbage, skinned cooked Frankfort sausages, grated horseradish separate.

Alsacienne I.—Strong consommé, garnished with julienne of cooked sauerkraut and small foie gras ravioles.

Alsacienne II.—Strong consommé, ham flavour, garnished with paysanne of leeks, cabbage, and

potatoes cooked in consommé; toasted French bread croûtes separate.

Ambassadeur—Chicken consommé, garnished with pointes, purée of truffe royal cut into fancy rings, and dice of mushroom and chicken.

Ambassadrice—Chicken consommé, garnished with neatly cut julienne of black truffe royal, red tomato royal, green peas royal, and shredded chicken and chervil.

Amélia—Rich consommé, garnished with fancy cut royal, small round quenelles, dice of chicken, French beans, and perles.

Américaine—Strong consommé, with stars cut from cooked carrots, turnips, truffes, pimentoes, and whites of eggs, a few green peas, and a glass of sherry lastly

Ancienne I.—Strong consommé, as for Petite Marmite, garnished with neatly cut slices of the chicken cooked in it, and a few croûtes coated with the vegetables from the marmite finely minced, and gratinés.

Ancienne II.—Chicken consommé, garnished with small chicken quenelles, gratinés, cheese, croûtes.

Andalouse I.—Chicken consommé, garnished with tomato royal cut in cubes, julienne of ham, rice, threaded eggs (œufs filés).

Andalouse II.—Chicken consommé, garnished with chicken quenelles, tomato royal, and cucumber cut in cubes.

Andalouse III.—Chicken consommé, garnished with dice of tomatoes and vermicelli.

- Argenteuil* — Chicken consommé, garnished with asparagus pointes.
- Arlequin* — Chicken consommé, garnished with fancy cut yellow, green, and pink quenelles.
- Aulanier* — Ordinary consommé, garnished with julienne of cabbage, green peas, and chervil.
- Aurore* — Chicken consommé, flavoured with tomato juice, lié with French tapioca, garnished with julienne of chicken.
- Australienne* — Rabbit consommé, garnished with dice of carrots and rabbit.
- Ayo blanco* — Light consommé, garlic flavour, garnished with shredded almonds, fried croûtons.
- Bagratiou* — Fish consommé, garnished with strips of fillets of soles.
- Baron brisse* — Ordinary consommé, garnished with fancy cut carrots, turnips, royal, asparagus pointes, and chervil.
- Baronia* — Mutton consommé, mint flavour, garnished with peas, Indian corn, and semolina quenelles.
- Bavière* — Rich consommé, garnished with small semolina dumplings.
- Beigneuse* — Rich consommé, garnished with farced lettuce cut in cubes.
- Belle fermière* — Strong consommé, garnished with julienne of cabbages, dice of French beans, Italian paste or nouille.
- Belle Gabrielle* — Chicken consommé, garnished with small round chicken quenelles, dice of crayfish.
- Belle ville* — Ordinary consommé, garnished with large brunoise roots, small sprouts, rice, and quenelles.

Berchoux I.—Game consommé, served with julienne of game and tongue.

Berchoux II.—Game consommé, served with game and chestnut quenelles, julienne of truffes, mushrooms.

Bergère—Ordinary consommé, lié tapioca, garnished with asparagus pointes, sliced cèpes, tarragon, and chervil.

Berlinoise—Beef consommé, garnished with a savoury pancake mixture, poured in the boiling consommé through a colander, simmered two minutes.

Berny—Ordinary consommé, served with dauphine potatoes, mixed with chopped almonds and truffes, made into small balls, and fried.

Bizet—Ordinary consommé garnished with jardinière roots, perles du nizam, cubes of truffes, and chervil.

Bohémien—Chicken consommé, lié tapioca, served with foie gras royal and profiterolles.

Boïldieu—Chicken consommé, garnished with small foie gras quenelles, chicken quenelles, truffe quenelles, and shredded chicken.

Bonne femme—Ordinary consommé, with a paysanne of onions, leeks, and potatoes cooked in it, toast.

Bonvalet—Strong consommé, garnished with dice of tongue, peas, and beef marrow on toast.

Borscht—Rich beef and duck consommé, flavoured with aromatic herbs, and coloured with fresh beetroot juice, garnished with julienne of beetroot, leeks, onions, parsley roots, cabbage, sauteed in butter and cooked with consommé, dice of the

beef and blanched streaky bacon, and slices of smoked sausages, chopped fennel and parsley, sour cream served with it, and a plate of small croûtes made of puff paste and purée of duck.

Borschtok—Rich consommé, highly flavoured with duck, beetroot juice, and cayenne.

Bouchère—Strong consommé, marmite, served with small balls of braised cabbage and beef marrow on toast.

Bouquetière—Chicken consommé, garnished with peas, pointes, French beans, carrots, turnip, chervil.

Bourbon—Rich consommé, garnished with slices of round chicken quenelles, decorated with truffes to imitate a fleur de lys, a few perles du nizam, and chervil.

Bourdaloue—Chicken consommé, garnished with four different kinds of royal: (1) With purée of haricot beans and tomatoes. (2) With chicken and cream. (3) With spinach and asparagus. (4) Carrots.

Bourgeoise—Rich consommé, garnished with fancy cut carrot, turnips, and French beans, chervil.

Braganza — Chicken consommé, garnished with perles, cubes of cucumber, and three-coloured royal.

Brésilien—Beef consommé, garnished with julienne roots and boiled rice.

Bretonne—Ordinary consommé, garnished with julienne of leeks, celery, mushrooms, and chervil.

Brieux—Chicken consommé, garnished with green royal, julienne of chicken and truffe, perles.

Brillat Savarin—Game consommé, woodcock flavour predominating, garnished with woodcock and truffe quenelles and julienne of celery.

Brisse—Rich consommé, garnished with green vegetable royal, boiled rice, and chervil.

Britannia I.—Fish consommé, lié with tapioca, garnished with lobster royal and julienne of truffe.

Britannia II.—Chicken consommé, garnished with foie gras quenelles, asparagus pointes, julienne of truffes, tomato royal cut in triangles.

Brown—Chicken consommé, garnished with truffled chicken quenelles, julienne of leeks, chervil.

Brunoise—Rich consommé, garnished with braised vegetables cut in small dice, carrots, turnips, leeks, celery, cabbage, onions, French beans, and chervil.

Buséga—Beef consommé, garnished with julienne of cooked tripe and dice of tomatoes.

Californie—Chicken consommé, garnished with rounds of royal, julienne of carrots, leeks, and chervil.

Camélia—Chicken consommé, lié, tapioca, garnished with julienne of chicken, leeks, and green peas.

Canalais—Fish consommé, slightly lié with arrow-root, garnished with julienne of fillets of soles, poached bearded oysters, and fish quenelles.

Capucine—Consommé, garnished with green spinach royal, shredded chicken, and profiterolles.

Cardinal—Fish consommé, with tomato juice, garnished with lobster quenelles.

Carème—Rich chicken consommé, garnished with asparagus pointes, shredded lettuce, tarragon, and chervil.

Carlton—Chicken consommé, lié with tapioca, garnished with chicken and truffe quenelles, royal, and profiterolles.

Carmélite—Fish consommé, thickened slightly with arrowroot, garnished with fish quenelles, rice.

Carmen—Light consommé, with tomato juice, garnished with dice of tomatoes, rice, pimentoes, and chervil.

Carnégie—Chicken consommé, garnished with veal ravioles, julienne of truffes, tarragon, and chervil.

Caroline—Chicken consommé, garnished with cream of almond and rice royal, julienne of chicken, boiled Carolina rice.

Castelane—Game consommé, with essence of woodcock, creamed lentils and woodcock royal, julienne of woodcock.

Célestine I.—Chicken consommé, garnished with julienne of thin cooked unsweetened pancakes.

Célestine II.—Chicken consommé, garnished with boiled rice and farced profiterolles.

Célestine III.—Chicken consommé, garnished with chicken and truffe farced, unsweetened pancakes cut in rounds.

Chancelière I.—Consommé, garnished with green pea royal, julienne of truffe, chicken, and mushrooms.

Chancelière II.—Chicken consommé, garnished with julienne of French beans, truffes, chicken, beet-root, and mushrooms.

Chantilly — Chicken consommé, garnished with cream royal cut in cubes, dice of chicken, shredded lettuce, and chervil.

Charley—Consommé, served with small poached eggs, asparagus pointes, and chervil.

Charolais—A clear oxtail soup, garnished with small braised onions, cubes of carrots, turnips, and farced cabbage leaves cut in cubes.

Chartreuse I.—Beef consommé, lié tapioca, served with dice of tomatoes, spinach ravioles, foie gras ravioles, and purée of mushroom ravioles, dice of tomatoes.

Chartreuse II.—Beef consommé, with tomato juice, served with a spinach royal, a foie gras royal, and a mushroom royal, cut fancy shape.

Châtelaïne I.—Chicken consommé, lié tapioca, served with soubise royal, chestnut quenelles cut in cubes.

Châtelaïne II.—Beef consommé, garnished with soubise royal, peas, and dice of French beans.

Chesterfield—Strong beef consommé, turtle herb flavour, sherry, garnished with cubes of chicken royal.

Chevreuse—Chicken consommé, lié semolina, and garnished with chicken quenelle, dice of truffe and chicken.

Chiffonade I.—Chicken consommé, garnished with shredded lettuce, sorrel, and chervil.

Chiffonade II.—Beef consommé, garnished with shredded lettuce, spinach, sorrel, dice of French beans, peas, asparagus pointes, and chervil.

- Choiseul*—Strong consommé, garnished with fancy cut royal and asparagus pointes.
- Choron*—Game consommé, garnished with julienne of game, perles du nizam, pearls of carrots.
- Chowder*—Fish consommé, garnished with dice of fried lean bacon, dice of potatoes, tomatoes, neat pieces of codfish, croûtes soaked in milk and fried.
- Christiana*—Rich consommé, garnished with chestnut royal, profiterolles, blanched cherries.
- Christophe Colomb*—Rich consommé, lié arrowroot, highly seasoned, garnished with rings of tomato royal, peas.
- Clam*—Fish consommé, made with clams, garnished with julienne of celery and dice of tomatoes.
- Clothilde*—Beef consommé, garnished with fancy cut soubise royal.
- Cock-a-leekie*—Special chicken consommé, served with shredded leeks cooked in the soup, rice, cooked prunes separate.
- Colbert*—Strong consommé, served with printanier roots and poached eggs.
- Colombine*—Chicken consommé, pigeon flavour, garnished with pearls of carrots, turnips, dice of French beans, julienne of pigeons, and poached pigeon's eggs.
- Colombo*—Chicken consommé, garnished with cream royal, tomato royal, cut fancy shape, chervil.
- Comina*—Chicken consommé, served with threaded eggs (œufs filés).
- Comtesse I.*—Chicken consommé, garnished with quenelles of chicken, royal, and shredded lettuce.

- Comtesse II.*—Chicken consommé, garnished with asparagus pointes, chicken quenelles (sliced), and decorated with truffe to imitate a countess crown, braised shredded lettuce lastly.
- Courbet*—Rich consommé, garnished with cubes of royal, spaghetti, profiterolle, and chervil.
- Cowley*—Mutton consommé, served with brunoise roots, pearl barley, and chervil.
- Crecy*—Chicken consommé, garnished with purée of carrot royal, julienne of carrots, chervil.
- Croûtes au pot*—Rich marmite consommé, garnished with neatly cut vegetables cooked in the soup, chervil, and French bread croûtons.
- Cucido*—Beef and chicken consommé mixed, garnished with shredded cabbage cooked in the soup, Garbunzos peas, sliced smoked Spanish sausage, rice.
- Cultivateur*—Beef consommé, with large cut brunoise roots and fried croûtons.
- Cussy*—Game consommé, garnished with game quenelles, chestnut royal, and julienne of truffe.
- Cyrano*—Duck consommé, garnished with duck quenelles, cheese royal.
- Dame blanche*—Chicken consommé, lié arrowroot, garnished with almond milk royal, julienne of chicken, and white of hard eggs.
- Danois*—Strong beef consommé, duck flavour, garnished with duck quenelles, purée of artichoke royal, mushrooms.
- Dante*—Beef consommé, pigeon flavour, garnished with small ravioles made with chicken purée, julienne of truffe and pigeon.

- Darenberg*—Chicken consommé, garnished with pearls of quenelles, carrots, turnips, peas, perles, chervil.
- Daumont*—Strong consommé, lié tapioca, garnished with julienne of tongue and mushrooms.
- Dauphine*—Consommé garnished with printanier roots, royal, and farced profiterolle.
- De faisan*—Pheasant consommé, sherry, julienne of pheasant, and royal.
- Demidoff*—Chicken consommé, lié tapioca, garnished with pearls of quenelles, carrots, turnips, truffes, peas, chervil.
- Deslignac*—Chicken consommé, garnished with fines herbes, royal, shredded lettuce, chervil.
- Des quatre saisons*—Consommé garnished with dice of curried quenelles, cucumber, tomatoes, celery, chervil.
- Diablotin*—Consommé served with devilled cheese croûtes.
- Diane*—Game consommé, Xérès wine, game quenelles, and truffes.
- Dietrich*—Chicken consommé, garnished with veal and spinach ravioles, julienne roots.
- Diplomate*—Chicken consommé, lié tapioca, garnished with chicken and crayfish, sliced quenelles, julienne of truffes.
- Divette*—Chicken consommé, garnished with small round crayfish and smelt quenelles and truffes.
- Doctoresse*—Chicken consommé, garnished with light royal and shredded leeks.
- Don Carlos I.*—Beef consommé, served with dice of tomatoes, rice, royal, and chervil.

Don Carlos II.—Chicken consommé, garnished with cubes of royal, pearls of carrots, turnips, and shredded pimentoes.

Don Miguel—Game consommé, garnished with game quenelles and royal.

Doria I.—Chicken consommé, garnished with olive-shaped pieces of cucumber, perles, chervil, and profiterolles.

Doria II.—Strong consommé, lié tapioca, garnished with chicken quenelles, royal, asparagus pointes.

D'Orléans—Chicken consommé, lié tapioca, garnished with chicken quenelles, tomato royal, peas, and chervil.

Douglas—Rich beef consommé, garnished with dice of braised sweetbreads, artichoke fonds, pointes, and chervil.

Dubarry I.—Strong consommé, garnished with cauliflower royal and small pieces of cooked cauliflower.

Dubarry II.—Strong consommé, lié tapioca, garnished with boiled rice and small pieces of cauliflower.

Dubourg—Chicken consommé, garnished with royal cut fancy shape, peas, and chervil.

Duc de York—Game consommé, marsala flavour, garnished with game and truffe quenelles, royal, and julienne of game.

Dufferin—Fish consommé, slightly curried, garnished with curried fish quenelles, rice, and julienne of fillets of soles.

Dumont—Rich consommé, garnished with shredded braised cabbage, julienne of mushrooms and tongue.

Durham—Chicken consommé, garnished with green fines herbes royal, red carrot royal, julienne of chicken.

Duse—Chicken consommé, garnished with small round tomato and chicken quenelles, pâtes de gènes.

Ecossais—Mutton consommé, served with blanched pearl barley and dice of French beans.

Elizabeth—Chicken consommé, garnished with julienne of artichoke fond, leeks, vermicelli; grated cheese separate.

En tasse—Consommé served in special consommé cups, with or without garnish as desired.

Ephémères—Chicken consommé, garnished with cubes of carrots, asparagus pointes, peas, small cheese éclairs.

Epicurien—Rich chicken consommé, garnished with fresh cooked shredded almonds and chervil.

Epicurienne—Chicken consommé, garnished with three-coloured quenelles, poached yolks of eggs, chervil.

Fanchonnette—Chicken consommé, lié tapioca, served with cubes of farced unsweetened pancakes.

Fausse tortue—Clear mock turtle, rich calf head consommé, turtle herb flavour, sherry and cayenne, served with pieces of calf's head.

Favorite—Chicken consommé, lié tapioca, garnished with julienne of fonds, mushrooms, and celeriac.

Fermière I.—Consommé served with julienne roots and vermicelli.

Fermière II.—Consommé served with paysanne roots slices of new potatoes, and chervil.

Filateur—Consommé with special fine vermicelli.

Flamandé—Beef consommé, garnished with sprouts, royal, peas, chervil.

Flémentine—Chicken consommé, garnished with chicken quenelle and shredded spinach.

Fleuri—Consommé garnished with fancy cut vegetables, rice, and chervil.

Florador—Rich consommé, served with florador royal.

Floréal—Chicken consommé, garnished with stars of carrots and turnips, peas, asparagus pointes, green pistachio quenelles cut in imitation of leaves, chervil.

Florentine I.—Consommé garnished with spinach royal, julienne of tongue and chicken.

Florentine II.—Consommé garnished with spinach royal, threaded eggs (œufs filés), rice; grated cheese separate.

Française—Chicken consommé, garnished with fancy chicken quenelles, shredded lettuce, and chervil.

Francillon—Rich consommé, garnished with large round quenelles, poached yolks of eggs, chervil.

Frankfortoise—Beef consommé, juniper berry flavour, garnished with julienne of red cabbage, Frankfort sausages.

Gallois—Chicken consommé, served with shredded leeks.

Garbure—Beef consommé, with paysanne roots, braised cabbage cut in small squares, and cheese croûtes.

Garibaldi—Consommé served with pink and green royal.

- Gaulois*—Chicken consommé, lié arrowroot, garnished with julienne of cock's kidneys and cock's comb, shredded chicken.
- George Sand*—Fish consommé, garnished with crayfish or lobster quenelles, soft roe royal.
- Germaine*—Consommé garnished with green pea royal, cubes of chicken quenelles, and chervil.
- Germinal*—Beef consommé, tarragon flavour, garnished with quenelles containing tarragon and chervil, pointes, peas, and cut French beans.
- Girondine*—Beef consommé, garnished with ham royal, julienne of carrots, salsify, toasted beef marrow croûtes.
- Grande Duchesse*—Chicken consommé, garnished with fancy chicken and truffe quenelles, rounds of chicken and tongue.
- Grenade*—Beef consommé, garnished with tomato royal cut grenade shape, dice of tomatoes, and chervil.
- Grenouille*—Fish consommé, garnished with frog's leg quenelles and royal.
- Grimaldi*—Beef consommé, garnished with julienne of celeriac, tomato royal, and chervil.
- Henry IV.*—Rich chicken consommé, garnished with croûte-au-pot roots, large julienne of chicken, rice, chervil.
- Herculéen*—Rich beef consommé, lié tapioca, garnished with brain royal, shredded chicken, chervil.
- Hongroise*—Beef consommé, paprika, garnished with calf's liver quenelles, dice of tomato.

Huitres—Fish consommé, oyster flavour, lié arrowroot, served with shredded sorrel and bearded oysters.

Impératrice—Chicken consommé, garnished with pointes royal, rice, chervil.

Impérial I.—Chicken consommé, lié tapioca, garnished with rice, peas, julienne of cock's comb and kidneys, chervil.

Impérial II.—Chicken consommé, garnished with sliced quenelles, sliced cock's comb and kidneys, julienne of truffe and fonds.

Indienne—Curried chicken consommé, served with cocoanut milk royal, rice.

Infanta—Chicken consommé, garnished with tomato royal, peas, julienne of pimento, croûtes of pain perdu.

Infante I.—Consommé, lié arrowroot, served with farced profiterolles and chervil.

Infante II.—Rich consommé, served with croûtes, masked with purée of chicken, foie gras, and gratinés.

Irma—Chicken consommé, garnished with pointes, curried quenelles, julienne of mushrooms.

Italienne—Consommé garnished with macaroni, tomato royal, spinach royal; cheese separate.

Jacqueline—Chicken consommé, garnished with fancy cut royal, pearls of peas, pointes, rice, chervil.

Jardinière—Rich consommé, served with cubes of vegetables.

Jenny Lind—Game consommé, garnished with julienne of mushroom and game.

- Jockey Club*—Beef consommé, garnished with large rounds of pink, yellow, and green royal.
- Johore*—Curried chicken consommé, served with curried royal, shredded chicken, and rice.
- Joinville*—Chicken consommé, garnished with carrots royal, cream royal, and peas royal in cubes.
- Jouvencale*—Beef consommé, garnished with farced lettuce rolled and cut in even pieces, crécy and cheese croûtes, gratinés.
- Juanita*—Chicken consommé, garnished with cream of rice, royal dice of tomatoes, sieved hard yolks of eggs.
- Judic*—Rich chicken consommé, served with braised lettuce cut to neat pieces, quenelles, truffe, chervil.
- Julienne* — Rich consommé, garnished with all vegetables in season cut in fine strips an inch long, braised, chervil.
- Juliette*—Chicken consommé, garnished with small round chicken quenelles, green royal, julienne of hard white of egg.
- Kale brosse*—Beef soup, made with ox cheek, cabbage, and oatmeal.
- Kalia*—Chicken consommé, flavoured with agoursis (Russian cucumber), garnished with julienne of celery, parsley roots, and chicken.
- Kapriya*—Consommé served with shredded garden nettles, sorrel, Russian pancakes, smoked sausages; sour cream separate.
- Kapustinak*—Beef consommé, served with braised cabbage, dice of pickled pork; sour cream separate.

Kisseleff—Chicken and veal consommé, garnished with julienne of carrots, cabbage, leeks, celery, chicken, and shredded lettuce.

Kouscous—Rich, highly seasoned consommé, served with paysanne roots and Italian ravioles.

Krupnick—Chicken consommé, served with pearl barley, large brunoise roots, dice of chicken.

Kursall—Beef consommé, served with printanier roots and lettuce.

Lady Morgan—Fish consommé, oyster flavour, garnished with fish and crayfish quenelles (pink), julienne of sole, truffe, mushrooms, bearded oysters, and crayfish cut in dice.

Laffite—Chicken consommé garnished with financière garnish neatly cut, madeira.

Leberknödl—Beef consommé, served with calf's liver quenelles.

Léon XIII.—Beef consommé, lié arrowroot, garnished with small crosses made of royal, form of papal tiara.

Léopold—Beef consommé, lié semolina, garnished with shredded lettuce, sorrel, and chervil.

Londonderry—Pheasant consommé, garnished with fancy pheasant quenelles, peas, and julienne of pheasant.

Lord Maire—Chicken consommé, lié arrowroot, garnished with giblets, barley, chervil.

Lord Marcus—Strong chicken and veal consommé, lié yolks and cream, garnished with dice of cucumber, shredded lettuce, chervil.

Lorette—Chicken consommé, pimento flavour, garnished with julienne of celery, tiny Loretto potatoes.

- Lyonnaise*—Beef consommé, garnished with glazed button onions, dice of fonds, chervil.
- Macdonald*—Beef consommé, garnished with brain royal, dice of cucumber, spinach ravioles.
- Magenta*—Chicken consommé, lié arrowroot and champagne, garnished with truffed chicken quenelles, julienne of mushrooms, truffe, foie gras.
- Maintenon*—Beef consommé, garnished with julienne of leeks, dice of tomatoes, and cheese croûtes.
- Maison dorée*—Rich consommé, served as croûte-aupot, with dice of tomatoes and profiterolles.
- Malesburg*—Fish consommé, garnished with shredded fillets of soles, lobster, cream added lastly.
- Maltaise*—Consommé with three-coloured royal, farced profiterolles.
- Mancelle*—Game consommé, with chestnut and game royal.
- Marguerite*—Chicken consommé, garnished with thin rounds of chicken farce to imitate marguerite, pieces of yolk in centre, and asparagus pointes
- Maria*—Chicken consommé, lightly thickened with tapioca, garnished with purée of haricot beans royal, and cubes of carrot, turnip, and parsnips, peas, and lozenges of French beans.
- Marigny*—Chicken consommé, garnished with chicken quenelle, peas, and julienne of cucumber.
- Marly*—Chicken consommé, with julienne of leeks, celery, chicken, lettuce, cheese croûtes.
- Marquise*—Beef consommé, highly celery flavoured, garnished with quenelles, mixed with truffes, shredded lettuce.

- Martinière*—Rich consommé, garnished with braised lettuce sliced, peas, and cheese croûtes, gratiné.
- Masséna*—Rich consommé, sherry flavour, garnished with chestnut royal.
- Médicis*—Beef consommé, lightly thickened with tapioca, garnished with purée of carrot royal and green pea royal, cubes of macaroni, and shredded sorrel and chervil.
- Mégère*—Beef consommé, garnished with fines herbes, gniochi, vermicelli, and chervil.
- Mercédès*—Beef consommé, Xérès flavour, garnished with fine julienne of pimentoes and stars of cock's comb.
- Méssaline*—Chicken consommé, tomato flavour, garnished with dice of pimentoes, rice, and sliced cock's kidneys.
- Metternich*—Pheasant consommé, garnished with purée of pheasant royal, julienne of artichoke fond and pheasant.
- Meunière*—Fish consommé, lightly thickened with arrowroot, and garnished with dice of fillets of soles and croûtons.
- Mignon*—Fish consommé, garnished with prawn quenelles, dice of truffe, and prawns.
- Mikado*—Chicken consommé, tomato flavour, garnished with purée of crosne royal, dice of chicken, and tomatoes.
- Milanais*—Chicken consommé, garnished with cubes of macaroni, cheese separate, and fine julienne of truffe.
- Mimosa*—Chicken consommé, served with pink, green, white, and yellow coloured royal.

Minestrone—Beef consommé, garlic and basil flavour, garnished with paysanne roots, rice, dice of lean bacon.

Mireille—Chicken consommé, garnished with stars of white and pink quenelles, asparagus pointes.

Mirette—Beef consommé, garnished with cubes of quenelles, shredded lettuce, chervil, small cheese straws,

Mogador—Chicken consommé, lié tapioca, garnished with rings of chicken and foie gras farce, tongue, truffe.

Molière—Rich beef consommé, served with sliced blanched beef marrow on toast.

Monaco—Chicken consommé, garnished with black quenelles (truffe), green royal and cream royal, chervil.

Moncelet—Beef consommé, served with perles du nizam, asparagus pointes, chervil.

Monte Carlo—Chicken consommé, garnished with slices of square quenelles, decorated with truffe and tongue to imitate playing cards, chervil, and profiterolle.

Monte Christo—Beef consommé, served with brunoise roots, truffed quenelles, dice of fonds.

Montglas—Chicken consommé, garnished with chicken's liver quenelles, julienne of chicken.

Montmorency I.—Chicken consommé, lié tapioca, garnished with round quenelles, pointes, rice, chervil.

Montmorency II.—Chicken consommé, garnished with julienne of celery, chicken, macaroni, chervil.

Mosaique—Beef consommé, garnished with slices of large quenelles, decorated mosaïc style, and different-coloured royal cut mosaïc shape.

Moscovite—Sterlet or sturgeon consommé, madeira, and cucumber flavour, garnished with dice of vésiga and cucumber.

Mutton broth—Mutton stock or broth, pearl barley cooked in the broth, brunoise roots, chopped parsley, small trimmed mutton cutlets (cooked in the broth) served in it.

Nantais—Consommé served with pearl barley, peas, chervil.

Nantua—Fish consommé, served with fish quenelles, dice of lobster, and truffe.

Napoléon—Beef consommé, served with small ravioles, chervil; grated cheese separate.

Napolitaine—Rich consommé, garnished with cubes of macaroni, julienne of celery, lean ham, grated cheese.

National—Rich consommé, served with croûte-au-pot roots, quenelles, chervil.

Navarin—Beef consommé, served with peas royal, crayfish tails, chervil.

Nelson I.—Fish consommé, lié arrowroot, garnished with lobster quenelles, rice, profiterolles.

Nelson II.—Rich consommé, turtle herb flavour, served with red, white, and green quenelles.

Nemours—Chicken consommé, lié tapioca, garnished with carrots royal, mixed with fine brunoise roots, perles du nizam, fine julienne of truffe.

Nesselrode—Game consommé hazel hen flavour, served with chestnut royal, julienne of hazel hens (gélinotte).

Niçoise—Consommé garnished with tomato royal, dice of French beans, potatoes, chervil.

Nids d'hirondelles—Chicken consommé, aromatic herb flavour, served with cooked salaganes (Chinese bird's nest).

Nilsson I.—Chicken consommé, garnished with stars of chicken and truffe farce, stars of ham and spinach farce.

Nilsson II.—Chicken consommé, garnished with cubes of chicken quenelles, truffe quenelles, fines herbes quenelles, peas, chervil.

Nina—Chicken consommé, lié tapioca, served with pink and white royal, cut diamond shape.

Ninon—Consommé garnished with stars of royal, pearls of carrots, turnips, peas, and chervil.

Nivernaise—Beef consommé, garnished with onion royal, pearls of carrots and turnips, chervil.

Nouveau roi—Rich chicken consommé, lié tapioca, served with crown-shape chicken and truffe quenelles.

Olga I.—Rich consommé, with marsala, served with julienne of truffe and carrots.

Olga II.—Rich consommé, with Oporto wine, served with julienne of celeriac, cucumber, leeks, carrots.

Olla podrida—Spanish soup, rich consommé, served with fresh lean brisket of beef cooked in the soup, lean streaky salt pork, sheep's tails, partridge, duck, chicken, savoy cabbage, lettuce

garbanzos, peas, Chorizo sausages, and rice ; all cooked in the soup and cut to regular size.

Ollis—Rich consommé, made with beef, veal, calf's feet, game, and mutton, highly flavoured with celery, parsley, aromatic herbs, sherry, served with rice.

Orientale—Mutton consommé, tomato and saffron flavour, garnished with brain royal and sieved hard yolks, rice.

Orléanais—Beef consommé, garnished with chicory royal, dice of French beans, flageolets, chervil.

Orléans (d')—Chicken consommé, lié tapioca, garnished with tomato and chicken quenelles, pistachios and chicken quenelles cut in cubes, peas, and chervil.

Orsay (d')—Chicken and pigeon consommé, lié tapioca, served with asparagus pointes, pigeon quenelles, julienne of pigeon.

Ostendais—Fish consommé, oyster flavour, served with bearded oyster.

Oukha—Fish consommé, served with julienne of vegetables, cèpes, and shredded sorrel.

Oxtail—Beef consommé, with oxtail, herb flavour, herry, and printanier roots.

Parisienne—Chicken consommé, garnished with royal, mixed with purée of braised vegetables, brunoise roots, chervil.

Parmesane—Beef consommé, served with Parmesan cheese paste cut fancy shape.

Pauvre homme—Beef consommé, with a paysanne of leeks and potatoes, toasted croûtes.

Paysanne—Beef consommé, garnished with braised sliced vegetables size of a sixpence.

Perles (aux)—Consommé, served with perles du nizam.

Petit duc—Chicken consommé, lié tapioca, served with julienne of chicken, truffe, chervil.

Petite mariée—Chicken consommé, garnished with purée of chicken royal, almond milk, and chervil.

Petite marmite—Rich consommé, served with croûte-au-pot roots, pieces of chicken, and lean beef.

Picardie—Rich consommé, served with cubes of leeks sauteed in butter, fried croûtons.

Piémontaise—Consommé, saffron flavour, garnished with rice, dice of ham, Piémont truffe, and tomatoes ; cheese served separate.

Pierre le grand — Rich consommé, served with julienne of celery, turnips, shredded lettuce, and tarragon.

Pluche—Chicken consommé, lié tapioca, garnished with shredded sorrel, lettuce, and chevril.

Pojarsky—Chicken consommé, hazel hen flavour, served with small croquettes of hazel hen à la Pojarsky.

Polonaise—Chicken consommé, garnished with unsweetened pancakes masked with chicken farce, rolled and poached and cut in slices, julienne of celery, and beetroot.

Polpetti — Chicken consommé, served with fried parmesan quenelles.

Portugais—Chicken consommé, tomato flavour and colour, served with tomato royal, julienne of leeks, rice ; unsweetened stewed prunes separate.

Pot-au-feu—As *Croûte-au-pot*, pieces of lean beef.

Potemkin—Fish stock, clarified with pounded caviar and white wine, served with julienne of carrots, celery, parsley, and pointes.

Potroka—Beef consommé, served with large dice of braised vegetables, geese giblets in dice, fennel and parsley lastly; sour cream separate.

Prince de Galles—Chicken consommé, garnished with chicken and truffe quenelles, royal, asparagus pointes.

Princesse—Chicken consommé, garnished with green pea royal, pearl barley, julienne of chicken.

Princesse Alice—Chicken consommé, garnished with julienne of artichoke fond, vermicelli, shredded lettuce.

Princesse Ena—Chicken consommé, served with julienne of leeks, chicken, rice, and chervil.

Printanier—Consommé, served with cubes of braised carrots and turnips, peas, dice of French beans, asparagus pointes, shredded lettuce, chervil.

Printanier Colbert—Small poached eggs added to printanier.

Printanier royal—Cubes of royal added to printanier.

Printemps—Chicken consommé, garnished with asparagus pointes, peas, beans, lettuce, and chervil.

Profiterolle—Rich consommé, served with crisp profiterolles.

Putchero—As *Pot-au-feu*, with the addition of ham, garbanzos, peas, and sliced Chorizo sausages.

Pyrénéennes—Mutton consommé, garnished with dice of tomatoes, brunoise roots, Italian paste.

Rabelais—Game consommé, with white wine, served with game quenelles and julienne of celery.

Rachel—Consommé, lié tapioca, served with julienne of artichoke fond and beef marrow on toast.

Rachelle—Chicken consommé, garnished with chicken and cheese quenelles, julienne of celery, lettuce, and chervil.

Ramayanda—Curried chicken consommé, served with royal cut crown shape.

Ranée—Rich consommé, served with small pearl quenelles, flageolets, tarragon, and chervil.

Rassalmick—Chicken consommé, garnished with dice of celery, cucumbers, chervil; sour cream separate.

Raviole—Beef consommé, served with Italian ravioles.

Réforme—Beef consommé, served with julienne of chicken, carrots, truffe, tongue.

Régence—Chicken consommé, lié tapioca, served with sliced cock's kidneys.

Reine I.—Chicken consommé, served with chicken royal, julienne of chicken.

Reine II.—Chicken consommé, garnished with julienne of chicken, chicken farced profiterolles, almond milk royal.

Réjane I.—Chicken consommé, garnished with sliced carrot royal, filbert royal, threaded eggs, and chervil.

Réjane II.—Chicken consommé, garnished with julienne of chicken, celery, potatoes, chervil.

Renaissance I.—Consommé served with julienne of mushrooms, peas, profiterolles, chervil.

Renaissance II.—Consommé garnished with cubes of spring vegetables, fines herbes, royal, chervil.

Riche—Double chicken consommé, served with chicken quenelles, decorated with truffe.

Richelieu—Rich consommé, garnished with cubes of carrots, turnips, farced chicken quenelles, braised farce lettuce cut in cubes.

Rivoli—Chicken consommé, served with cheese pancake mixture, poured into the boiling consommé through a cornet or funnel, resembling macaroni, simmer two minutes; cheese separate.

Rosol—Rich beef marmite consommé, served with squares of lean beef, veal, pickled pork, chicken, all cooked in the soup, fennel and parsley lastly.

Rossini—Chicken consommé, lié tapioca, served with foie gras and chicken, farced profiterolles.

Rothschild—Game consommé, pheasant flavour, wine, garnished with pheasant and chestnut royal, julienne of truffe, and ortolan.

Rouennaise—Consommé, duck flavour, served with julienne of duck, small olive shape carrots, button onions.

Royale—Chicken consommé, lié tapioca, cubes of royal.

Royan—Consommé, garnished with partridge quenelles, poached plover's eggs, shredded lettuce.

Rubens—Chicken consommé, tomato flavour and colour, served with young hop shoots.

- Russe*—Rich consommé, madeira, served with julienne of celeriac, beetroot, parsley, fennel.
- St. George's*—Hare consommé, red wine, garnished with hare quenelles and julienne of hare, mushrooms, and truffe.
- St. Germain*—Chicken consommé, lié tapioca, served with pearls of chicken and pea quenelles, peas, lettuce, and chervil.
- St. Hubert*—Game consommé, white wine, garnished with venison and lentils royal cut shape of a cross, julienne of hare.
- Salvador*—Light consommé served with dice of tomatoes and chervil.
- Santos Dumont*—Consommé, lié tapioca, garnished with cone-shaped carrot, turnip, and truffe, French beans.
- Sarah Bernhardt*—Rich consommé, lié tapioca, garnished with fancy chicken and crayfish quenelles, julienne of truffe, pointes, beef marrow on toast.
- Savarin*—Beef consommé, garnished with chicken and onion quenelles, dice of sweetbread.
- Saxon*—Beef consommé, served with julienne of ham, tongue, sauerkraut, croûtons.
- Saxonne*—Consommé served with pink and green quenelles.
- Sélianka*—Beef consommé, served with julienne of ham, sauerkraut, fennel, and chervil.
- Sévigné I.*—Chicken consommé, lié tapioca, garnished with shredded lettuce, chicken quenelles, and pointes.
- Sévigné II.*—Chicken consommé, served with chicken quenelles, braised farced lettuce, peas, chervil.

- Solférino*—Light consommé, garnished with pearls of carrots, turnips, and potatoes.
- Soubrette*—Chicken consommé, tomato flavour, lié tapioca, garnished with rings of chicken and truffe farce, crayfish tails.
- Souveraine*—Consommé garnished with pearls of chicken quenelles, brunoise roots, peas, chervil.
- Stschy*—Beef and duck consommé, beetroot flavour and colour, served with dice of beef, duck, button onions, sauerkraut ; sour cream separate.
- Suédois*—Beef consommé, served with croûtes masked with braised brunoise roots blended with yolks, cheese over, and gratinés.
- Talma*—Chicken consommé, served with almond milk royal, rice.
- Tassamana*—Curried consommé, served with Indian corn royal cut fancy shape.
- Téhéran*—Curried chicken consommé, served with curried chicken quenelles, royal, rice.
- Théodora*—Chicken consommé, served with cubes of chicken, truffe, royal, asparagus pointes.
- Tivoli*—Beef consommé, lié semolina, served with Italian raviole ; gratinés separate.
- Tortue clair*—Clear turtle soup, made with beef, veal, calf's feet, turtle, and aromatic herbs, wine, lié arrowroot, sherry, cayenne, served with trimmed turtle meat.
- Tosca*—Consommé, lié tapioca, served with dice of chicken quenelles, truffe, carrots, and profiterolles.
- Toscana*—Beef consommé, served with dice of tomatoes, julienne of mushrooms, aubergine, macaroni.

Trévisé—Consommé, lié tapioca, served with a julienne of truffe and tongue.

Trianon—Consommé garnished with cubes of cucumber, tomatoes, and chicken, chervil.

Trois filets—Consommé with long strips of chicken, tongue, and truffe.

Tzarina—Chicken consommé, coriander seed and fennel flavour, served with dice of vésiga and fennel.

Valdis—Beef consommé, served with dice of tomatoes and cheese croûtes.

Valencienne I.—Consommé, lié semolina, lettuce, sorrel, chervil,

Valencienne II.—Consommé with quenelles, rice, lettuce, and chervil.

Valetta—Chicken consommé, served with fine julienne of tangerine rind, blanched; skinned quarters of tangerine separate.

Vatel I.—Rich consommé, lié tapioca, served with chicken and truffe quenelles, olive shape, tarragon, and chervil.

Vatel II.—Fish consommé, served with crayfish, croûtes royal, dice of fillets of sole.

Veneur—Consommé served with shredded lettuce, tarragon, and chervil.

Vénitienne—Rich consommé, tarragon, chervil, and basil flavour, served with small round gnocchis, rice.

Veron—Beef consommé, marsala flavour, served with green royal, cubes of truffe, and pimentoes.

Vert pré—Consommé, lié tapioca, served with asparagus pointes, sorrel, tarragon, and chervil.

Vésiga—Rich consommé, served with dice of vésiga (which should be well soaked and simmered till cooked).

Victor Emmanuel—Consommé served with dice of tomatoes, macaroni, royal cut crown shape; cheese separate.

Victoria—Consommé, lié tapioca, served with peas, julienne of chicken, truffe, chervil.

Viennoise—Beef consommé, paprika, served with strips of cheese pancakes and gnocchi.

Villageois—Consommé served with julienne of leeks, Italian paste.

Villageoise—Consommé served with croûte-au-pot roots and macaroni.

Villeneuve—Chicken consommé, served with squares of royal, squares of farced lettuce, and farced pancakes in cubes.

Viveurs—Chicken consommé, beetroot flavour and colour, julienne of celery, and cheese croûtons.

Vivianne—Chicken consommé, served with perles du nizam, cubes of chicken.

Westmoreland—Rich consommé, sherry flavour, lié arrowroot, served with dice of calf's head, truffe, chicken quenelles, and gherkins.

White House—Rich consommé, sherry flavour lié tapioca, served with peas and rice.

Windsor—Rich consommé, turtle herbs flavour, and sherry, julienne of calf's feet, and quenelles.

Xavier I.—Consommé, lié arrowroot, marsala, served with threaded cheese pancake mixture.

Xavier II.—Chicken consommé, served with chicken and rice royal, peas, chervil.

CONSOMMÉ FROID (OR GLACÉ), COLD CONSOMMÉ.

Cold consommé is served, with little or no garnish, in a liquid form, in special cups or glasses.

À l'essence de caille—Quail flavoured, and fine julienne of quails.

À l'essence de céleri—Celery flavoured, fine julienne of celery.

Au vin—Consommé wine flavoured.

En gelée—Consommé in liquid jelly form.

Madrilenne—Tomato flavour and colour, finely shredded pimentoes.

Nansen—Russian vodka flavour; caviar croûtes separate.

Portugaise—Tomato coloured, chervil.

Thérèse—Pimento and chervil flavoured, in special glasses, with pearls of quenelles.

Togo—Chicken consommé, lightly curried, tarragon flavour, served with dice of crosnes royal.

Tortue à la Sir James—Light turtle soup, cognac and sherry flavour, in special glasses.

VELOUTÉ, PURÉE, CREAMS.

VELOUTÉ forms one of the principal foundations in the great variety of thick soups. It is composed of rich white stock of chicken, veal, or fish, thickened with a roux made of equal quantities of fresh butter and flour. The thickening may also be done with arrowroot, crème de riz, or crème d'orge. In making a chicken velouté (*par excellence*) the whole

chickens are cooked in it. When done, boned, the meat pounded with a little cream, and added to the velouté before the final straining, and chicken stock is added to obtain the necessary consistency, if required, finished with about two yolks of eggs and a gill of cream to every quart of soup, and served with garnish according to name. For fish velouté a well-flavoured fish stock is used, and finished as chicken velouté; for shell-fish velouté, or bisque, the shell-fish is cracked and braised, or sauteed with a mirpoix, flavouring herbs, and vegetables, cognac and white wine; when done, pounded and reheated in the velouté, and finished in the usual way. For vegetable velouté half milk and half stock is advisable. The vegetables used should first be partly blanched or braised, according to the nature of them, then added to the simmering velouté till done, strained, and finished with the usual liaison or fresh butter.

PURÉES.—The principal foundations of purées are vegetables, chicken, game, etc. Vegetable purées are thickened by their own farinaceous elements, blended with either milk or stock, and finished with fresh butter; cream is added in special cases. In cases of non-farinaceous vegetables, potatoes are used, in proportionate quantity, as thickening agent to produce the necessary consistency.

For purée of chicken, or other such white soups, rice is cooked with it, the chicken, or what is used, pounded together, reheated, and strained, and more stock added, if necessary; finished lastly with fresh butter and cream.

In making purée of game, lentils or haricots are

cooked in the game stock, the game used having been previously partly roasted or braised. The whole, when done, is pounded, reheated, and strained ; wine should be added, sherry or marsala, claret or port.

For fish soups or purées the old process of thickening (panade), which is French bread broken in pieces and simmered in milk to a smooth paste, is now often substituted by a roux or fish velouté. In either case a proportionate quantity of the fillet of fish should be reserved in the raw state first, pounded with a little cream, and added to the soup a few minutes before the final straining, finished with cream lastly.

CREAMS.—Creams differ from the velouté by the fact that stock is substituted for milk, or partly so, according to the constituents of the soup prepared, and thickened by the addition of béchamel sauce, finished with cream.

A great number of auxiliaries, soups, or potages, are made by the combination of the different elements mentioned, and with careful blending of two or more purées, or creams, etc., an endless variety of delicious soups are obtained. In all cases the point is to follow the technical nature of each element used, and to combine them accordingly with care and delicacy of taste.

Herewith are over four hundred varieties of selected thick soups. The garnish is described on a standard scale, and should be added sparingly, as thick soups require less than consommé ; croûtons (sippets), in most cases, are served separate.

- Africaine*—Cream of rice and chicken, served with small dice of artichoke fonds and aubergine.
- Agnes sorrel*—Chicken velouté, with purée of mushroom, served with julienne of mushrooms, calf's tongue, and chicken.
- Albion*—Thick giblet soup, served with pearls of carrots, turnip, peas.
- Algérienne I.*—Cream of Jerusalem artichokes and artichoke fonds, served with dice of fonds.
- Algérienne II.*—Purée of sweet potatoes, filbert flavour, lié with filbert butter.
- Alsacienne*—Purée of potatoes, leeks, cabbage, and turnips, served with croûtons.
- Amazone*—Cream of alligator pears and velouté of celery mixed, croûtons.
- Ambassadeur*—Purée of green peas, sorrel, and lettuce, served with rice and shredded lettuce.
- Américaine*—Purée of tomatoes and lobster bisque mixed, lié tapioca, served with dice of lobster.
- Andalouse I.*—Tomato soup, with vermicelli.
- Andalouse II.*—Cream of rice, with tomato soup, tapioca.
- Andalouse III.*—Tomato soup and soubise mixed, served with rice, dice of tomatoes, and pimentoes.
- Ardenais*—Purée of game and lentils, juniper berry flavour, cream added lastly, fine julienne of game.
- Argentés*—Parmentier mixed with tapioca, cooked in consommé.
- Agenteuil*—Velouté of asparagus, served with asparagus pointes.

Argentine—Velouté of veal, cocoanut flavour, lié tapioca.

Arménouville—Purée of green peas, lié tapioca, served with brunoise roots.

Artois—Saint Germain, served with rice.

Aurore—Purée of tomatoes and chicken velouté, julienne of chicken.

Auvergnate—Purée of lentils, potatoes, leeks, onions, and herbes, garlic flavour, a piece of pickled pork cooked in the soup, finish with butter, served with croûtons.

Bagratin—Velouté of veal, finished with yolks and cream, served with cubes of macaroni, sometimes farced; cheese apart.

Bagation (maigre)—Fish vélouté, mushroom flavour, served with fish and lobster quenelles, julienne of soles.

Balmoral—Calf's feet velouté, turtle herb flavour, served with julienne of calf's feet.

Balsac—Crème d'orge and purée of celeri, served with julienne of celery and leeks.

Balvais—Purée of green peas and sorrel, served with paysanne roots.

Baron Korsch—Velouté, with purée of quails, served with dice of celery.

Baufort—Light game soup, served with julienne of game and sliced small sausages, finished with cream.

Bavière—Purée of lentils, served with sliced smoked sausages.

Beauharnais—Cream of barley, blended with crayfish butter, served with quenelles.

Belge—Purée of sprouts, finished with yolks and cream.

Berci—Cream of turnips, served with croûtons.

Biersuppe—German beer, thickened with a white roux, lightly sweetened, cinnamon flavour, finished with yolks and cream, toasted croûtons.

Bisque de Homard—Chopped raw lobsters, sauteed with a fine mirpoix for ten or fifteen minutes, add salt, fresh ground pepper, cognac, and white wine, cover and simmer five minutes, moisten with sufficient stock, add blanched rice to thicken; when done, it is pounded and tammied, then reheated, diluted if too thick, and finished with lemon, cream, served with dice of lobster.

Bisque normande—Made with prawns or pink shrimps finished as above, and served with blanched oysters.

Bisque russe—A lobster bisque, with addition of sturgeon and red mullets.

Bloum—Purée of white vegetables, finished with yolks and cream, served with chervil and croûtons.

Boieldieu—Chicken velouté, served with pearls of chicken, foie gras, truffes, and quenelles.

Bonne femme—Cream of lettuce, potatoës, cucumbers, leeks, served with shredded sorrel and croûtons.

Bonvalet—Purée of potatoes, turnips, leeks, and haricot beans, served with dice of French beans, peas, royal,

Borely—Cream of whiting and fish velouté, served with fish quenelles and small mussels.

Boronia—Purée of tomatoes, aubergines, pumpkins, served with fine strips of pimentoes.

Botzaris—Purée of peas and mutton stock, garnished with brunoise roots and dice of lean mutton, rice.

Bourdalone—Velouté of chicken and cream of rice, served with cubes of four different-coloured royal; grated cheese apart.

Brabançon—Cream of chicory (endive belge) and vegetable velouté, served with croûtons.

Brésilienne I.—Velouté of chicken and pounded Brazil nuts and celery, finished with cream and yolks.

Brésilienne II.—Purée of yams (sweet potato) and milk, finished with cream, served with perles du nizam.

Brésilienne III.—Purée of red haricots, served with fine paysanne roots and rice.

Bressane—Purée of pumpkin, with Italian paste.

Bretonne I.—Purée of haricot beans (white), served with julienne of celery and leeks.

Bretonne II.—Cream of leeks, onions, white haricots, and tomatoes, velouté, julienne of leeks and mushrooms.

Bruxellois—Purée of brussels sprouts, served with croûtons.

Cabrillan—Purée of tomatoes, garnished with vermicelli and small chicken quenelles.

Calabrais—Purée of haricot beans and sorrel, rice garnish.

Cambacères—Ecrevisses (crayfish velouté) and pigeon velouté, garnished with pigeon quenelles and crayfish quenelles.

Camelia—Purée of green peas and tapioca cooked in equal quantity of chicken consommé, garnished with fine julienne of chicken and leeks.

Campbell—Sole velouté, lightly curried, garnished with julienne of fillets of soles.

Canalais—Velouté of fish, garnished with fish quenelles and oysters.

Capri—Game soup, quail flavour, garnished with julienne of quails.

Capucine—Cream of spinach and chicken velouté, served with profiterolles farced with chicken farce.

Cardinal—Velouté of fish, finished with lobster butter, and garnished with lobster royal cut cross shape.

Carmélite—Velouté of fish (sole and whiting), garnished with smelts quenelles.

Carmen—Velouté of chicken and cream of rice and tomato purée mixed, garnished with rice and dice of tomatoes.

Catherine—Velouté of fish, mixed with purée of shrimps, finished with cream, garnished with green peas.

Cérés—Cream of green wheat, finished with cream and chervil.

Champenin—Parmentier, served with chervil and croûtons.

Champenois—Parmentier and purée of celeriac, garnished with dice of carrots and celery.

Chanoinesse—Velouté of fish, finished with lobster or crayfish butter, garnished with sliced soft roe.

Chantilly I.—Purée of green peas and cream o lettuce, finished with cream, garnished with rice and croûtons.

Chantilly II.—Purée of lentils, finished with double cream, croûtons.

Charlotte—Purée of leeks, watercress, and potatoes, croûtons.

Chartreuse I.—Velouté of chicken, served with ravioles.

Chartreuse II.—Cream of cauliflower and tapioca.

Châtelaïne I.—Velouté with onions and potatoes, served with peas and chicken quenelles.

Châtelaïne II.—Purée of peas, and velouté with onions, chervil.

Châtillon Plessis—Cream of chicken and semolina, served with dice of French beans, peas, and chervil.

Châtrillon—Purée of tomatoes and velouté, served with vermicelli.

Chesterfield—Velouté of calf's tail, pieces of tail as garnish.

Chevreuse—Velouté of chicken, chervil flavour, semolina, garnished with fine strips of chicken and truffe.

Chevrière—Parmentier with leeks, sorrel, lettuce, and chervil, served with slices of new potatoes sauteed in butter.

Chicago—Bisque of lobster and tomato purée, served with dice of tomatoes and perles du nizam.

Chicorée—Cream of endives and rice, served with croûtons.

Choiseul—Purée of lentils and game, shredded lettuce and rice.

Choisy—Cream of lettuce and potatoes, served with croûtons.

Claire fontaine—Cream of watercress and velouté, croûtons.

Clamart—Purée of green peas, served with peas and croûtons.

Clémentine—Velouté of chicken, served with royal.

Clermont—Purée of white haricots, croûtons.

Clothilde—Purée of chestnuts, finished with cream, served with cubes of parsnips; cheese apart.

Colombine—Cream of pigeon and velouté, garnished with pigeon quenelles and julienne of pigeon fillets.

Compiègne—Purée of white haricots, served with shredded lettuce and chervil.

Comtesse I.—Cream of asparagus and chicken velouté, served with asparagus pointes and shredded lettuce.

Comtesse II.—Purée of green peas and asparagus, served with asparagus pointes.

Condé—Purée of red haricots, claret, butter, and croûtons.

Conti—Purée of lentils, finished with butter, croûtons.

Coquelin—Velouté of calf's head, finished with cream, garnished with pearls of carrots and julienne of calf's head.

Cormeille—Purée of French beans and potatoes, finished with milk, garnished with lozenges of French beans.

Corneille—Cream of lettuce, mixed with light tapioca, cooked in chicken consomme.

Côte d'azur.—Tomato soup, made with chicken stock, finished with cream, and served with croûtons.

Coulis—Rich bisque of crayfish, treated and finished as such.

Crécy—Purée of carrots, thickened with rice or crème de riz, finished with fresh butter, croûtons.

Cressonnière—Cream of watercress and potatoes, finished with yolks and cream, garnished with shredded watercress.

Crétois—Cream of vegetable marrow and cucumbers, finished with little tomato purée, served with croûtees gratinées.

Cumberland—Light oxtail soup, garnished with printanier roots and royal.

Cussy—Purée of game, garnished with chestnut royal and fine julienne of truffe and partridges.

Czar—Purée of gelinotte and chestnut, garnished with foie gras and chestnut quenelles.

Dame blanche—Velouté of chicken, almond milk flavour, garnished with chicken quenelles and dice of chicken.

Danoise I.—Purée of duck, mixed with purée of artichokes, marsala wine, garnished with julienne of mushroom and duck quenelles.

Danoise II.—Velouté of chicken and cucumber purée, garnished with dice of chicken and cucumber.

Darblay—Parmentier, with julienne.

Dartois—Purée of white haricots, velouté, and julienne.

Dauphine—Purée of peas and tomatoes, julienne of ham.

D'avoine—Cream of oatmeal and velouté, croûtons.

Demidoff—Purée of plovers, port, finished with cream, served with cubes of foie gras royal.

D'éperlans.—Cream of smelts and fish velouté, croûtons.

D'éperlans à la Joinville—Finished with crayfish butter.

D'éperlans à la Lucullus—With smelts, truffed quenelles.

D'éperlans à la Princesse—With fish quenelles and pointes.

Derby—Chicken and rice velouté, curried, onion flavour, served with pearls of chicken, foie gras, and truffe, rice.

Diane—Purée of game, served with partridge quenelles.

Dieppoise—Fish velouté, mussel flavour, mussel quenelles.

Divette—Smelt velouté, and lobster or crayfish butter, served with fish quenelles and dice of lobster.

Dodds—Velouté of chicken and tomato purée, served with pearls of carrots, turnips, rice.

Dolgoruki—Purée of chicken and soubise, ham flavour, diluted with chicken stock, finished

Douglas—Light calf's head velouté, turtle herbs flavour, game quenelles.

Doyen—Purée of peas and chicken velouté, served with pearls of chicken quenelles, and green peas.

with yolks and cream, served with dice of ham and chicken.

Dubarry I.—Purée of cauliflower, and potatoes to thicken, finished with cream, served with croûtons.

Dubarry II.—Cream of cauliflower and béchamel, diluted, croûtons.

Dubarry III.—Velouté of chicken, with purée of cauliflower, etc., and small pieces of cauliflower as garnish.

Dubelley —Cream of lettuce, lié tapioca, cream.

Duchesse I.—Veal and chicken velouté, served with asparagus, pointes, and strips of truffe.

Duchesse II.—Cream parmentier, lié yolks, and cream.

Dunkerque—Purée of cauliflowers, potatoes, and leeks, lié fine sago, finished with cream, served with croûtons.

Ecossais I.—Cream of chicken, served with pearl barley and brunoise roots.

Ecossais II.—Purée of grouse, served with julienne of grouse.

Ecrevisse—Bisque or velouté of crayfish.

Egyptienne I.—Purée of Egyptian lentils, cream, and croûtons.

Egyptienne II.—Cream of rice, onions, and leeks, diluted with light consommé and cream.

Eliza—Velouté of chicken, shredded sorrel, and chervil.

Erbssuppe—Purée of yellow split peas and pig's head, served with julienne pig's ears and croûtons.

Esau—Purée of grey lentils, served with a few lentils.

Esterel—Purée of white haricots and pumpkin, vermicelli.

Excelsior—Velouté of asparagus and crème d'orge, served with pearl barley.

Faisan—Purée of pheasant, or velouté of pheasant.

Fanchette—Cream of asparagus and chicken velouté, served with rounds of fines herbes quenelles and shredded lettuce.

Faubonne I.—Purée of white haricots and brunoise roots, chervil.

Faubonne II.—Green pea soup, with cream of julienne roots.

Favorite—Cream of asparagus and lettuce, and chicken velouté, served with asparagus pointes and shredded lettuce.

Fischbeuschisuppe—Fish velouté, carp flavour, hock served with julienne roots, carp's roe, and croûtons.

Flamande—Purée of potatoes and sprouts, served with small sprouts and croûtons.

Florentine—Cream of spinach, cream, croûtons.

Fontange—Cream of green peas, yolks and cream, sorrel.

Freneuse—Purée of turnips, cream, pearl of turnips.

Friar Tuck—Cock-a-leekie soup, with shredded chicken.

Ganslsuppe—Is a light goose giblet soup, thickened with white roux, garnished with pieces of giblet and quenelles.

Garbure—Purée of vegetables, served with cheese croûtons; other potage garbure are prepared

with one or more vegetables, according to name given.

Gascogne—Purée of potatoes, with cheese, lié yolks and cream, and garnished with ravioles containing purée of cabbage and cheese.

Gasconne—Purée of onions and tomatoes, garlic flavour, made with goose grease, finished with consommé, and garnished with dice of goose.

Genin—Purée of carrots, leeks, flageolets, celery, onions, flavoured with mushrooms and little tomato purée, finished with fresh butter, and garnished with shredded sorrel and chervil.

Gentilhomme—Purée of partridge or pheasant, with German lentils, garnished with small truffled game quenelles.

George V.—Purée of mushrooms and chicken velouté, finished with crayfish croûtes, served with chicken and truffe royal cut crown shape.

Georgette—Purée of carrots and tomatoes and artichoke fonds, garnished with perles du nizam.

Germinal—Velouté, tarragon flavour, and fines herbes, lié cream, garnished with asparagus pointes.

Germiny—Cream of sorrel, lié with yolks, cream, and butter, garnished with shredded sorrel and chervil.

Gervaise—Purée of green peas and asparagus, finished with cream, garnished with peas.

Gosford—Cream of asparagus and tapioca.

Grand manoir—Parmentier with cream, garnished with potato quenelles, peas, and shredded watercress.

Grecque—Purée of peas made with mutton stock, highly seasoned, garnished with peas and dice of carrots and parsnips and lean mutton.

Gulgas suppe—Dice of onions and lean beef sauté, seasoned with paprika, cumin, and marjoram, blended with flour, diluted with consommé, dice of potatoes, soupçon of kümmel and garlic, served with croûtons.

Hare soup—Purée de lièvre.

Hôtelière—Purée of red haricots, lentils, and potatoes, finished with cream and chervil.

Hugo—Palestine soup with tapioca.

Huîtres—Oyster soup.

Imperatore—Purée of pheasant, served with foie gras and pheasant quenelles, royal.

Impériale—Cream of rice and tapioca, julienne of truffe

Indienne—Curried velouté of chicken, cocoanut milk and cream, served with dice of chicken and rice.

Irlandais—Chicken velouté, with purée of vegetables and cream.

Irmes—Velouté of chicken, lié cream and yolks, served with curried chicken quenelles and asparagus pointes.

Isoline—Chicken velouté and crayfish butter, perles.

Istrienne—Purée of chestnut, tomatoes, and pomegranate, served with tomato royal.

Jackson I.—Purée of potatoes and flageolets, lié tapioca, served with julienne of leeks.

Jackson II.—Cream parmentier and light consommé, lié cream and yolks, served with julienne of leeks.

Jacquelin—Rich fish velouté, lié cream and yolks, served with dice of carrots, peas, rice.

Jambalaya—Cream of rice and tomatoes, Spanish onions, served with julienne of chicken.

Japonnaise—Purée of Japanese chokes, crosnes, and okras, and chicken velouté, finished with cream and perles du Japon.

Jeanin—Purée of white haricots, carrots, and leeks, croûtons.

Jeannette—Cream of salsify and velouté; cream, sorrel, and chervil.

Jenny Lind—Velouté of chicken with tapioca and cream.

Juanita—Cream of rice, tomatoes, and morilles, cream, served with julienne of morilles sauteed.

Jubilée—Purée of green peas and julienne mixed.

Judic—Cream of lettuce and velouté, served with farced lettuce, sliced, and julienne of truffe.

Jussienne—Purée of chicken and velouté, peas, creamed, julienne of chicken garnish.

Kalamazoo—Cream of rice and velouté, with purée of carrots, beetroot, celery, and herbes, creamed, rice.

Khâki—Purée of grey lentils, creamed, croûtons.

Krapiwa—Cream of sorrel and garden nettles, creamed, and served with croûtons.

Krupnick—Cream of barley, fennel flavour, and chicken velouté, served with dice of chicken, fennel, and parsley.

Lamballe—Purée of green peas and large sago.

Languedocien—St Germain and julienne mixed, sorrel.

L'aurore—Purée of tomatoes and chicken velouté.

Lavallière—Purée of celery and chicken velouté, served with celery royal, profiterolles.

Ledoyen—Purée of flageolets and velouté, tapioca chervil.

Légume—Purée of vegetables.

Lejeune—Cream of chicken, salsify, and sago.

Léopold—Cream of sorrel and semolina, creamed, served with shredded lettuce and chervil.

Liégeois—Purée of plovers, brown bread panade, and rice, julienne of plovers, brown bread croûtons.

Lisette—Cream of celery, served with julienne of truffe.

Lison—Cream of rice and purée of celery, perles du nizam.

Lithunien—Parmentier, with shredded celeriac and sorrel, lean dice of fried bacon, and fried yolks of eggs separate.

Livonien I.—Cream of spinach and sorrel, with onions, chervil

Livonien II.—Cream of green vegetables, creamed, rice.

Longchamp—Purée of peas, served with vermicelli and shredded sorrel.

Longueville—Purée of peas and sorrel, served with macaroni.

Lord Marcus—Rich veal velouté, creamed, served with dice of cucumber, peas, and chervil.

Lorette—Parmentier, with cream of celery, corn salad, served with julienne of celery and truffe.

Lucullus—Cream of chicken, lié yolks and cream, served with chicken and truffe quenelles, cock's comb, and kidneys.

Macdonald—Purée of chicken, calf's sweetbread, and soubise, slightly curried, served with dice of cucumber.

Madeleine I.—Purée of white haricots and tomatoes, served with julienne of leeks and carrots.

Madeleine II.—Purée of artichokes and white haricots and soubise, served with sago.

Madrilenne—Purée of Garbanzos peas, creamed, and served with shredded pimentoes and sliced Chorizo sausage.

Malakoff—Purée of potato and tomato, shredded spinach.

Mancelle—Purée of chestnut and game, fillets of game garnish.

Maraîchère—Purée of peas, soubise, and velouté, strips of nouille.

Marccilly—Chicken velouté and purée of peas, served with small quenelles and perles du nizam.

Maréchale—Cream of chicken, creamed, served with asparagus pointes, dice of chicken, and truffe.

Maria—Purée of white haricots, creamed, and served with cubes of carrots and turnips, chervil.

Marianne—Cream of pumpkin, sorrel, and parmentier, served with cheese croûtons.

Marie Louise I.—Velouté of chicken and cream of barley, served with cubes of macaroni.

Marie Louise II.—Cream of chicken and tapioca, served with asparagus pointes.

Marie Stuart I.—Velouté of chicken and crème d'orge, served with pearl barley and brunoise roots.

Marie Stuart II.—Cream of chicken, served with peas, pearls of carrots.

Marigny—Purée of green peas, served with peas dice of French beans, and chervil.

Marquise—Cream of chicken, shredded lettuce and peas.

Martha—Purée of onions and velouté of chicken, creamed, served with quenelles, peas, and chervil.

Masséna I.—Purée of pheasant, served with chestnut royal.

Masséna II.—Velouté of chicken and sorrel, served with quenelles and chervil.

Mathilda—Cream of cucumber and velouté, served with rice and dice of cucumber.

Mathurin—Fish velouté and purée of soles, served with sole quenelles.

Médicis I.—Purée of peas and purée of carrots, shredded sorrel.

Médicis II.—Bisque and velouté, served with quenelles.

Médicis III.—Game soup and tomato soup, served with quenelles and macaroni.

Mehl suppe—Milk onion soup, cumin flavour.

Mercédès—Purée of artichokes and chicken velouté, served with artichoke and chicken royal, cock's comb.

Messonier—Purée of onions and mutton stock, dice of mutton.

Meuse—Bisque of crayfish (*écrevisses de la Meuse*).

Mikado—Purée of crosnes (Japanese chokes), perles of Japan.

Milanaise—Velouté of chicken and tomato soup, served with macaroni, julienne of tongue, truffe, and chicken.

Mille fanti—White breadcrumbs, sauteed with butter, moistened and cooked with chicken consommé, finished with cream, yolks, and cheese.

Miss Betsy—Curried velouté and tomato purée, served with asparagus pointes and peas.

Mitonnée—French white bread, cooked in light stock, finished with cream.

Modéna—Cream of spinach, creamed, served with croûtons.

Mogador—Purée of chicken and foie gras, served with julienne of chicken and truffe.

Monaco—Milk soup, lié with cream and yolks, croûtons.

Monte Cristo—Chicken and veal velouté and purée of artichokes, served with cubes of quenelles and capsicum.

Montespan—Cream of asparagus and tapioca, peas.

Montesquieux—Cream of cucumber and mushroom velouté, served with dice of cucumber.

Montglas—Cream of chicken, julienne of mushroom, and truffe.

Montmorency—Cream of chicken and Parmesan, served with vermicelli and shredded lettuce.

Montorgeuil—Chicken velouté and printanier roots, chervil.

Montpensier—Purée of cauliflower and cream of rice, croûtons.

Morgan—Velouté of chicken and cream of rice, served with chicken royal and cock's comb.

Mozart — Purée of French beans, served with croûtons.

Mulligatawny—Curried cream of chicken, served with dice of chicken, rice.

Mulligatawny à la Delmonico—As above, served with dice of aubergine and bearded oysters.

Murillo—Tomato soup, made with fish stock, fish quenelles.

Mussart—Purée of flageolets, served with flageolets and chervil.

Nantua — Cream bisque of lobster or crayfish, served with dice of truffe and lobster or crayfish.

Navarin—Purée of green peas and cream of lettuce, served with peas and parsley.

Nelusko—Cream of chicken, filbert flavour, served with chicken and filbert quenelles.

Nemours—Parmentier and tapioca, lié yolks and cream.

Nemrod—Light game soup, served with farced profiterolles.

Nesselrode—Purée of woodcock and chestnut, served with chestnut and woodcock quenelles.

Nimoise—Cream of haricot beans, with fine sago.

Nissarde—Cream of vegetable marrow, lié tapioca.

Nivernais — Cream of carrots, with julienne of carrots.

Normande—Purée of potatoes, leeks, turnips, white haricots made with milk, creamed, served with chervil.

- Norvégienne*—Cream of celeriac, creamed, served with fine julienne of beetroot.
- O'Connor*—Cream of chicken, with julienne of leeks and chicken.
- Okra*—Purée of tomatoes and gombos.
- Orge*—Cream of barley soup, crème d'orge.
- Originale*—Cream of pumpkin and rice, leeks, fines herbes, creamed, and served with croûtons.
- Orléans*—Velouté of chicken, creamed, and served with imitation of fleur de lys quenelles, white, pink, and green.
- Orties*—Cream of garden nettles and potatoes, lié cream and yolks, served with croûtons.
- Ostendais*—Cream of oyster and fish velouté, served with oysters.
- Oukrop*—Purée of onions and milk, lié croûtons.
- Palestine*—Purée of Jerusalem artichokes, creamed, croûtons.
- Paquita*—Purée of peas, served with dice of tomatoes and perles du nizam.
- Parisien*—Velouté of veal, lié yolks and cream, served with paysanne of leeks and potatoes sauteed.
- Parmentier*—Purée of potatoes and leeks, creamed, croûtons.
- Patti*—Purée of Jerusalem artichokes, creamed, rice.
- Pavillon*—Purée of watercress and crosnes and chicken velouté, lié yolks and cream, dice of celery, and carrots.
- Paysanne*—Purée of vegetables, served with croûtons.
- Petit Duc*—Purée of woodcock, ham flavour, cognac, and purée of foie gras, served with woodcock quenelles.

Pierre le Grand I.—Purée of celery and carrots, creamed, croûtons.

Pierre le Grand II.—Purée of hazel hen and mushrooms, served with julienne of celery and carrots.

Pisto—Brunoise roots, with addition of potatoes, cooked in light consommé, basil flavour, blanched dice of streaky bacon, dice of tomatoes, French beans, peas, thickened with pounded fat bacon, a little garlic, and grated cheese, served with fine vermicelli.

Pois vert—Purée of green peas.

Polonais—Purée of green split peas, leeks, and onions, pickled pork flavour, served with shredded celery and beetroot.

Poméranien—Purée of butter beans creamed, croûtons.

Pommerische suppe—Purée of potatoes, goose flavour, served with julienne of ham, carrots, rice.

Pompadour—Purée of lentils and tapioca.

Porto Rico—Purée of tomatoes, okras, banana, and cocoanut, served with croûtons.

Portugais—Purée of tomatoes and rice, highly seasoned, served with rice.

Potage vierge—White cooked chicken meat, pounded with a few sweet almonds, diluted with chicken consommé, strained, and finished with cream, served with croûtons.

Potiron—Purée of pumpkin, lié yolks and cream, croûtons.

Poupard—Bisque and velouté of chicken, creamed, served with quenelles and truffe.

Pourpier—Cream of pourpier (purslain) and chicken velouté, lié cream and yolks.

Prince de Galles—Velouté of calf's head and veal, veal quenelles.

Princesse—Cream of chicken, served with pointes.

Purée de tomate á l'Italienne — Tomato soup, served with cubes of spaghetti, tongue, and truffle.

Quebec—Purée of white haricots, finished with milk and cream, served with fine julienne of vegetables.

Queue de bœuf—Thick oxtail soup (brown).

Queue de veau—Calf's tail soup (white). *See* Chesterfield.

Rabelais—Game soup with chablis, served with game quenelles and julienne of celery.

Rachel—Velouté of calf's head, garnished with strips of calf's head.

Raphael—Velouté of chicken and celery, served with dice of celery.

Régence—Crème d'orge and chicken velouté, creamed, served with chicken and crayfish quenelles, pearl barley, and sliced cock's kidneys.

Reine — Purée of chicken and rice, creamed, served with chicken quenelles and julienne of chicken.

Reine Hortense—Cream of lettuce and artichokes and velouté of chicken, served with shredded lettuce and dice of fonds.

Reine Margot—Cream of chicken and almond, milk flavour, served with chicken and pistachios, quenelles.

- Reine Wilhelm*—Crème de riz and chicken velouté, creamed, and served with pink and white royal cut star shape, and small watercress leaves.
- Réjane*—Chicken velouté and filberts, served with small poached yolks of eggs.
- Réunion*—Fish velouté, lié lobster butter, oyster garnish.
- Rigolette*—Purée of green peas, with braised shredded spinach and croûtons.
- Roméo*—Purée of potatoes, onions, and chervil, served with shredded lettuce, chervil, and tarragon.
- Rossalnick*—Purée of cucumber and chicken velouté, fennel, celery, lié yolk and cream, served with dice of celery, cucumber, and parsley roots.
- Rouennaise*—Purée of Rouen duck and lentils, lié claret, and pounded duck's liver, served with julienne of duck.
- Royan*—Purée of plovers, served with game croûtes and poached plover's eggs.
- Russe I.*—Bisque of lobster and tomatoes, lobster quenelle garnish.
- Russe II.*—Purée of chicken and bisque of lobster mixed.
- Sagamita*—Purée of Indian corn, creamed, croûtons.
- St. Cloud*—Purée of French beans and chicken velouté, served with shredded lettuce.
- St. Germain*—Purée of green peas, creamed, served with peas.
- St. Hubert*—Game soup, with venison, chestnut, and lentils, red wine, creamed, julienne of truffe.

- St. Louis*—Purée of white vegetables and maïs (sweet corn), creamed, and served with julienne of carrots.
- St. Marçeau*—Purée of peas and leeks, julienne of leeks.
- St. Martin*—Parmentier and purée of lentils mixed, creamed, and served with croûtons.
- Santé*—Cream of sorrel and parmentier, creamed, served with shredded sorrel and chervil.
- Sardaigne*—Tomato soup, highly flavoured, served with strips of nouille, chervil, and parsley.
- Savoyarde*—Purée of celery, leeks, turnips, served with croûtons.
- Schweinsohrensuppe*—Purée of yellow split peas, served with julienne of pig's ears.
- Sévigné I.*—Cream of chicken, lié yolks and cream, served with shredded lettuce.
- Sévigné II.*—As above, served with julienne of chicken, mushrooms, and pointes.
- Sicilienne*—Fish velouté with cream of frog's legs, creamed, and finished with pistachios butter.
- Sidney*—Brown kidney soup, sherry and cayenne, served with dice of stewed kidneys.
- Sigurd*—Purée of potatoes and tomato soup mixed, lié cream and butter.
- Soissonnaise*—Purée of Soisson beans, creamed, chervil.
- Solferino*—Purée of tomatoes, leeks, potatoes, creamed, served with pearls of potatoes, carrots, and peas.
- Spa*—Purée of yellow split peas and tomato soup mixed, served with peas and rice.

Sport I.—Cream of sorrel and crème de riz mixed, lié yolks and cream.

Sport II.—As Santé, add vermicelli.

Stamboul—Cream of rice and purée of tomatoes, croûtons.

Steward—Purée of partridge and lentils, partridge quenelles.

Stshi—Dice of onions, cabbage and leeks sauteed, cooked in consommé with dice of beef and duck, lié with roux ; sour cream separate.

Sultane—Cream of chicken, lié cream and pistachios butter, served with quenelles and truffles.

Suzon—Creamed green pea soup, served with poached eggs.

Tassamena—Purée of sweet Indian corn.

Thourino—Soupe à l'oignon (onion soup), made with milk and lié yolks and cream, croûtons.

Tortue—Thick turtle soup.

Tourangelle—Purée of French beans and flageolets, with velouté, served with dice of French beans and flageolets.

Trazonère—Cream of salsify, creamed, croûtons.

Tschi—As Stshi.

Turque—Crème de riz and tomatoes, saffron flavour, rice.

Tyrolienne—Crème d'orge and velouté, pearl of carrots.

Tzarina — Purée of gélinotte (hazel hen) and cream of celery, served with julienne of celery.

Valéry—Purée of partridge, served with partridge quenelles and peas.

Valencienne—Cream of lettuce and sorrel, lié semolina, chervil.

Valois—Purée of pheasant, served with peas and quenelles.

Van-duzer—Purée of tomatoes and crème d'orge, served with pearl barley.

Velös-leves—Velouté, with mushroom essence, purée of calf's brain and parsley, served with small squares of thin toast.

Velour—Cream of carrots and tapioca.

Velouté de homard—Rich fish velouté, mixed with purée of lobster, finished with cream and lobster butter.

Velouté rafraîchit—Light chicken velouté, finished with cream, served cold.

Venitienne—Purée of spinach and chicken velouté, croûtons.

Verneuil—St. Germain and crème d'orge mixed, garnished with dice of royal, julienne of carrots, and mushrooms.

Vert pré—Cream of spinach, watercress, and chicken velouté, garnished with asparagus pointes.

Vichy—Purée of carrots and light consommé, finished with cream, Vichy salt, garnished with peas of carrots.

Victor Hugo—Cream of artichoke (Palestine), with light tapioca.

Victoria—Equal quantity of Parmentier and Dubarry, garnished with shredded lettuce and chervil.

Villars—Purée of flageolets, onions, artichokes, and velouté, croûtons.

- Villemot*—Purée of haricot beans (white), sorrel, finished with cream, garnished with chervil.
- Vintimille*—Bisque of lobster, lié tapioca.
- Virginie*—Purée of broad beans, finished with cream and yolks, croûtons.
- Vivianne*—Cream of chicken, lié with yolks and cream, garnished with dice of fonds, carrots, and truffes.
- Voisin*—Chicken velouté, lié cream, and printanier roots.
- Waldèze*.—Tomato purée and chicken velouté, served with grated cheese separate.
- Washington*—Lobster bisque, tomato soup, and tapioca soup in equal proportion.
- Westmorland*—Tomato soup, flavoured with pickled pork and madeira, served with julienne of calf's head, gherkins, truffes, and small quenelles.
- Wilhelmine*—As Reine Wilhelm.
- Windham*—Purée of maïs, rice, lié tapioca.
- Windsor*—Light mock turtle soup, made with calf's feet, served with quenelles.
- Woronzow*—Cream of foie gras and velouté, madeira, served with julienne of carrot and celery, and ravioles.
- Xavier*—Purée of broad beans and crème de riz, served with dice of chicken.
- Zavir*—Purée of watercress and velouté, served with small watercress leaves.
- Zingara*—Cream of chicken, lié, three-coloured quenelles.
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POTAGES, or soupes, are a combination of clear and thick soups and vegetable soups, served under such name only; they are most wholesome.

Soupe aliénoise—Dilute a quantity of fresh mashed potatoes with boiling milk till consistency of thin sauce, salt, and nutmeg, and top leaves of mustard and cress (cresson aliénois); simmer a few minutes, add pieces of fresh butter, mix, and serve.

Soupe à l'oignon—Thinly sliced onion, sauteed with butter till golden colour, flour added to thicken, cook a little longer, and add sufficient vegetable stock or water, seasoned, simmer fifteen minutes, and served with thin toasted French bread and grated cheese in tureen.

Soupe à l'oseille—Shredded sorrel, sauteed with butter, and moistened with sufficient water, seasoned, simmer five minutes, mixed in tureen with a few yolks, and cream.

Soupe alsacienne—Blanched and chopped sauerkraut, sauteed with a little chopped onion, flour to thicken, and sufficient stock, seasoned, simmer till done, served with dice of potatoes (sauteed).

Soupe ardennaise—Thinly sliced leeks, chicory, and potatoes, sauteed, and moistened with sufficient milk, seasoned, simmer till done, served with fresh butter, mixed, and croûtons.

Soupe auvergnate—Paysanne of carrot, turnip, leek, potato, and cabbage, cooked in pig's head broth, and a few lentils, served with country bread croûtons.

Soupe beaucaire—Julienne of leeks, celery, white cabbage, sauteed, and moistened with sufficient light stock, seasoned, and served with julienne of blanched chicken's liver and grated cheese.

Soupe bonne femme—Thinly sliced leeks and potatoes, sauteed, and moistened with sufficient milk, seasoned, finished with fresh butter, and served with croûtons.

Soupe dauphinoise—Sliced turnips, potatoes, and vegetable marrow, sauteed, moistened with vegetable stock, seasoned, and simmer till done ; add vermicelli and chervil.

Soupe de noce—Two pounds of rump steak, one pound of lean mutton, one pound of lean veal, and small fowl, simmered in four quarts of water, a handful of fresh paysanne roots, and a little blanched rice ; when nearly done add a pinch of saffron, remove the meat, and serve skimmed.

Soupe fermière—A paysanne of carrot, turnip, leek, onion, and little cabbage, sauteed with butter ; add sufficient light stock or consommé, and simmer till done, serve with cream and a few haricot beans.

Soupe flamande—Very small blanched sprouts and sliced potatoes, sauteed, moistened with light stock, simmer, and served with croûtons.

Soupe grandmère—Dice of onions, leeks, celery, white cabbage, potatoes, cooked in vegetable stock or water ; five minutes before done add shredded lettuce, spinach, and sorrel, finish with cream, and serve with Italian paste.

Soupe maigre parisienne—Shredded French lettuce, sorrel, and chervil, sauteed in butter for five minutes, moistened with sufficient boiling water, salt, and nutmeg, simmered ten minutes. Have ready in tureen a few yolks and cream, and piece of fresh butter; pour boiling soup over, stirring till mixed.

Soupe maigre tyrolienne—Dice of cucumber, shredded lettuce, and sorrel, sauteed with butter five minutes, moistened with sufficient boiling water, salt, nutmeg; simmer fifteen minutes. Have ready in tureen a few yolks and cream, pour boiling soup over, stirring till mixed, and serve with peas and chervil.

Soupe normande—Shredded lettuce, celery, and leeks, sauteed in butter; add sufficient light consommé, and simmer till done, add cream, and serve.

Soupe paysanne—Paysanne roots, sauteed with butter, and moistened with sufficient milk, seasoned, and simmer till done, lié cream and yolks, and serve.

Soupe villageoise—Julienne of leeks and white cabbage, sauteed, seasoned, and moistened with light consommé, simmer till done, add cream and vermicelli, and serve.

Clam chowder—Paysanne of leeks, onions, celery, potatoes, and dice of tomato and lean bacon, sauteed, moistened with half stock and half clam broth, seasoned highly, and serve with trimmed blanched clam and chopped parsley.

PART III.

ŒUFS (EGGS).

EGGS are prepared in many ways, and form a welcome change in high-class luncheon menus.

Œufs sur le plat are lightly cooked in special fire-proof china dishes and served with various garnishes, as follows :

Abessynienne—Served with Périgueux sauce over, and small chicken croquettes round.

Américaine I.—Américaine sauce over the eggs, a grilled mushroom, and tomato round.

Américaine II.—Served with sliced lobster, Américaine round.

Anvernoise—Served with young hop shoots and cream.

Ardenaise—The whites are beaten with cream and seasoned, then poured into the buttered egg dish, and the unbroken yolks placed on top, and baked.

Bercy—Served with small French sausages round and tomato sauce.

Beurre noir—Served with beurre noir, butter allowed to become brown, a few drops of vinegar.

Bibesco—Served with julienne of tongue and Périgueux sauce round.

Bragance—Served with julienne of chicken, truffe, and mushroom, and tomato sauce round.

Bretonne—Served with creamed soubise over, cheese, and gratinés.

Britain—A slice of truffe on each, anchovy fillets round, and demiglace.

Bruxelloise—Served with sliced braised chicory, browned crumbs over.

Camérani—Garnished with grilled ham and sauerkraut.

Châlonnaise—Served with cock's combs and kidneys and velouté.

Chasseur—Served with sauteed chicken's liver in dice.

Clamart—Served with peas à la Française round.

Cleveland—Served with sauteed lamb's kidneys and mushrooms, demiglace round.

Cluny—Served with small medallions of chicken and tomato sauce.

Condé—Served on purée of white haricots, and strips of bacon round.

Conti—Served on purée of lentils, and strips of bacon round.

Crécy—Served on purée of carrots à la Vichy.

Diable—As Beurre noir, and devilled.

Doria I.—Served on tomato sauce, anchovy fillets and chopped truffes over, salamandered.

Doria II.—Served with creamed pearls of blanched cucumber.

Duchesse—Served in small bordure of duchesse potatoes, double cream over, salamandered, a slice of truffe on each.

Egyptienne—Served in creamed purée of leeks and onions, salamandered.

Espagnole I.—Served with grilled tomatoes and fried Spanish onions.

Espagnole II.—Served on half grilled tomatoes, fried onions round.

Estragon—Served with veal jus lié and tarragon round.

Florentine—Served on a layer of plain buttered spinach, light Mornay sauce and cheese over, and gratiné.

Forestière—Served on a layer of stewed morels.

Gambetta—One fried egg with a slice of truffe and Choron sauce over, and one poached egg with soubise over.

Garnier—Served on a layer of creamed pointes and sliced truffe.

Grandmère—Garnished with fancy cut and fried croûtons and fines herbes.

Hongroise—Served on a layer of stewed sliced onions and paprika, sour cream and chopped chives over, salamandered.

Hubert—Served on purée of lentils and game mixed, game sauce round.

Isoline—Garnished with tomatoes, sauteed provençale, and chicken's liver sauté.

Jessica—Garnished with sauteed cèpes, pointes, and Châteaubriand sauce round.

Jockey Club—Served on foie gras toast, with stewed veal kidney round.

Khedivial—Served on paste croûtes masked with purée of chicken and spinach, suprême sauce over.

- Lilloise*—Served on purée of sprouts, thin béchamel round.
- Lipton*—Served in nests of duchesse potatoes, salamandered, and chopped truffe over.
- Lorraine*—Served with strips of smoked bacon, cheese over, and gratinés.
- Lully*—Served on grilled ham, garnished with macaroni portugaise.
- Lyonnaise*—Garnished with fried rings of onions, jus lié round.
- Maraîchère*—Served on a creamed chiffonade of sorrel, lettuce, and chervil, lean strip of bacon round, salamandered.
- Matelotte*—Served on croûtes, with matelotte sauce over.
- Maximilien*—Served on half a tomato, with bread-crumbs, chopped parsley, and grated cheese over, salamandered.
- Metternich*—Served on sauteed sliced mushrooms, masked with béchamel sauce, cheese, and salamandered.
- Meyerbeer*—Garnished with grilled kidneys, and Périgueux sauce.
- Mirabeau*—With anchovy butter in dish, anchovy fillets, farced olive, and tarragon over the eggs.
- Miroir*—Little cream over the eggs, and salamandered.
- Moderne*—Garnished with little bouquets of sauteed chicken's liver, creamed pointes and truffe, jus lié round.
- Moncelet*—Garnished with dice of fonds and truffe, veal jus lié round.

Monégasque—Served on purée of tomato, anchovy fillets, and tarragon over, salamandered.

Montargis—Prepared tartlets filled with a julienne of chicken, tongue, mushroom lié with glaze, Mornay sauce over and gratinés, serve an egg on each.

Montmorency—Served on purée of asparagus, green pointes round.

Nancéenne—Served on purée of onions and paprika, slices of sausages, jus lié round.

Nantua—Served on a salpicon nantua, Nantua sauce round.

Négus—Garnished with médaillons of game, Périgueux sauce round.

Normande—Served with creamed oysters, and Normande sauce round.

Omer Pasha—Served on a purée of onions, grated cheese over the eggs, and gratinés.

Opéra—Garnished with stewed chicken's liver, pointes, jus lié.

Orléannaise—Served on creamed sorrel, cream sauce round.

Parmesane—Served with cream and grated parmesan, gratinés.

Patti—Served with a ragout of truffles, and veal jus lié.

Périgourdine—Served with bouquet of truffles, demiglace with truffle essence.

Petit duc—Garnished with grilled mushrooms filled with grated horseradish, Châteaubriand sauce round.

Piémontaise—Served with Italian truffles, Parmesan cheese over, gratinés.

Portugaise—Served with stewed tomatoes and fines herbes on the sides, tomato sauce round.

Provençale—Served on dice of tomatoes, parsley, garlic flavour, sauteed with oil, cream over, and salamandered.

Rachel—Served on foie gras croûtes, beef marrow and truffe over, and jus lié.

Richemond—Garnished with a salpicon of cèpes and truffes, suprême sauce round.

Romaine—Dish lined with blanched spinach leaves, anchovy fillets over, eggs on top, grated cheese, and salamandered.

Rossini—Served on purée of foie gras and truffes, Périgueux sauce round.

Rothomago—Served on grilled ham, small sausages round, and tomato sauce.

Sagan—Garnished with sauteed calf's brains, parmesan over, and salamandered, suprême sauce round.

Savoyarde—Served on a layer of potato savoyarde, cream and grated cheese over, and gratinés.

Soubise—Served on soubise, veal jus lié round.

Suisse—Cream and grated parmesan over, and baked.

Tartare—Served on minced beef, sour cream and cheese over, and gratinés.

Turbigo—Garnished with stewed sliced tomatoes, small French sausages, and kidney sautés.

Turque—Served with sauteed chicken's liver, blended with purée of onions, and tomato sauce round.

Valancienne—Garnished with sauteed tomatoes, pimentoes, and mushrooms.

Vancourt—Served in duchesse bordure, garnished with asparagus pointes, slice of truffe on each, salamandered.

Victoria—Served with salpicon of lobster and truffe, Victoria sauce round.

Villars—Served on artichoke fonds, strips of bacon and demiglace round.

Waldimir—Served with creamed julienne of truffe and pointes, grated cheese over, salamandered.

ŒUFS BROUILLÉS (SCRAMBLED EGGS).

Little cream should be used in scrambling eggs, and if a few yolks are added, about two to four whole eggs, delicious scrambled eggs are obtained; they are served on either toast, croûtons, farce fonds, artichoke fonds, half tomatoes, and in cocottes or croûstades the garnish is either mixed with the eggs or served round with fancy cut croûtons.

Allemande — Mixed with flaked, smoked, cooked herrings.

Archiduchesse—Mixed with finely minced ham and mushrooms, paprika.

Argentueil—Mixed with asparagus pointes, small bunch of pointes on top.

Aumale—Served in cocottes, stewed veal kidneys over, and little tomato sauce round.

Balsac—Mixed with fine salpicon of truffe and tongue, served in cocottes, with soubise and cheese croûtons round.

Batelière—Mixed with fines herbes, served in croûstade, with a purée of fish over.

Benares—Mixed with pimento, cocoanut milk, curried.

Bohémienne—Mixed with dice of foie gras and truffe and served in brioche paste croûstade.

Bourguignonne—Mixed with chopped escargots, sauteed with fines herbes, served in cocotte.

Brésilienne—Mixed with purée of tomatoes, paprika, served in croûstades, anchovy fillets on top.

Carême—Mixed with dice of foie gras, truffe, and chicken, served in croûstades, a slice of foie gras on top, jus lié.

Carnot—Mixed with minced mushrooms and cock's comb, served in cocottes, cock's kidneys over, and demiglace.

Châlonnaise—Mixed with cock's comb and kidneys, served with velouté round.

Chasseur—Served with sauteed chicken's liver over, and chasseur sauce round.

Châtillon—Served with sliced mushroom sautés over, jus lié.

Doria—Served in cocottes, with dice of cucumber à la crème on top, chive.

En surprise—Lightly cooked, served in own shells; carefully remove the top of raw eggs without cracking the rest of shell, the contents scrambled, and fill empty shells.

Espagnole—Mixed with finely minced pimentoes, and served on halves of cooked tomatoes, fried onions round.

Estragon—Mixed with chopped tarragon.

Forestière—Mixed with dice of fried lean bacon and cèpes, croûtons round.

Georgette—Large potatoes, baked, cut in halves, scooped and filled with scrambled eggs, flavoured with lobster butter.

Gordon—Mixed with tomato pureé, served with a slice of beef marrow on top, Châteaubriand saucer round.

Grandpère—Mixed with dice of fried onions, lean bacon, and croûtons.

Jeannette—Mixed with asparagus pointes.

Joinville—Mixed with dice of shrimp, mushroom, served in croûstades, Joinville sauce round, and slice of truffe on top.

Longanese—Mixed with parmesan, sauteed green peppers, and served with fried crumbs and fines herbes over.

Malga—Mixed with fines herbes, French mustard, fancy cut croûtons round.

Marivaux—Mixed with fine dice of truffes, and sauteed sliced mushrooms served on top, jus lié round.

Monaco—Served in croûstades with ragout of langouste.

Montberri—Mixed with grated cheese, served on large round savoury rice croquettes, sliced truffe on top, and demiglace tomatée round.

Offenbach—Mixed with dice of tunny fish, anchovies, and lobster, croûtons round.

Orientale—Mixed with tomato purée and dice of pimento, soubise over, thread of glaze round.

Orloff—Mixed with crayfish tails and coulis, served in cocottes, a slice of truffe on top.

- Parmentier* — Mixed with dice of sauteed new potatoes.
- Piémontaise*—Mixed with grated cheese and finely chopped Piémont truffe, a slice of Piémont truffe over, croûtons round.
- Portugaise*—Served in croûstades or cocottes, with stewed dice of tomatoes and chopped parsley on top.
- Princesse*—Mixed with purée of asparagus, and served with a few pointes on top.
- Princesse Marie*—Mixed with cheese and fine julienne of truffles, served with cocottes, suprême sauce round.
- Provençale*—Mixed with sauteed sliced cèpes and échalotes.
- Rachel*—Mixed with fine julienne of truffe and pointes, served in cocottes, with a slice of truffe on top, jus lié.
- Reine Margot*—Mixed with purée of chicken, served in croûstades, with a small round chicken croquette on top, velouté round.
- Romaine*—Served on nouille paste croûstade, anchovy fillets over, jus lié round.
- Rothschild*—Mixed with coulis of crayfish, served in timbales, garnished with pointes, truffe, and crayfish.
- Salamandé*—Served in artichoke fonds, Mornay sauce over, cheese, and salamandered.
- Sultane*—Mixed with pistachio butter, served in brioche paste fancy croûstade.
- Sylvette*—Mixed with a fine julienne of carrots and truffles, served with a button mushroom and glaze on top.

Turque — Saffron flavour, served in aubergine croûstades, little tomato pulp on top.

Tzarine—Well creamed, mixed with fennel, and served in cocottes, with a little caviar on top.

Vancourt—Mixed with julienne of mushrooms and truffe, served in duchesse croûstades, glazed over.

Viennoise—Mixed with finely chopped ham and paprika.

Waleska—Mixed with dice of mushroom and lobster, served in croûstades, with a slice of truffe on top, and lobster sauce round.

Yvette—Mixed with crayfish and pointes, truffe on top.

ŒUFS POCHÉS (POACHED EGGS).

Fresh eggs only should be used for poaching, lightly done, and served on toast, croûtes, farce fonds, etc., sauced and garnished as required.

Abessynienne—Served on round chicken croquettes, truffe sauce over.

Alsacienne—Served in croûstades filled with sauerkraut and minced ham, rich demiglace over.

Américaine I.—Served on croûstades filled with scalloped oysters, Gênevoise sauce over.

Américaine II.—Served in cocottes with Américaine sauce over.

Andalouse—Served on halves of tomatoes, tomato sauce and pimento over.

Archiduc—Served in croûstades, with sauteed chicken's liver, Hongroise sauce over, and a slice of tongue.

Argenteuil—Served on creamed asparagus pointes, cream sauce over.

Armenonville—Served on croûtes, garnished with carrots à la crème, and masked with suprême sauce, asparagus pointes round.

Aurore—Served on croûtes, with aurore sauce over.

Balfour—Served on croûstades, lined with purée of foie gras, Béarnaise sauce over, a slice of truffe on top.

Barcelona—Served on grilled tomatoes, green peppers and demiglace over.

Bayonnaise—Served on slices of tomatoes, madeira sauce, with finely chopped ham over.

Béarnaise—Served on croûtes with Béarnaise sauce over.

Belle Hélène — Served on asparagus pointes, croquettes, or fonds, suprême sauce over.

Benedictine — Served on croûstade lined with brandade of cod, cream sauce over.

Berceau (en)—Served on a cradle shape potato duchesse, layer of purée of chicken, and aurore sauce over.

Bergère—Served on fond of minced lamb, velouté over.

Bignon—Served on farce fond, velouté and tarragon over.

Bohémienne I.—Served on croûstades lined with minced truffe and foie gras, Hongroise sauce over.

Bohémienne II.—Served on foie gras croûtes, velouté and julienne of ham over.

Boïldieu—Served on croûstades, with salpicon of chicken, truffe, and foie gras, velouté over.

Bonvalet—Served on croûtes, velouté over and a thread of Choron sauce round, a slice of truffe on each.

Bourguignonne—Poached in claret, served on croûtes, Bourguignonne sauce with mushroom, and button onions over.

Bréban—Served on croûtes and masked with purée of game and foie gras, game sauce over, and a slice of truffe on each.

Bretonne—Served on purée of white haricots, cream sauce over.

Bruxelloise—Served on purée of sprouts and chicory, cream sauce over, and gratinés.

Cardinal—Served on lobster croûstades, Cardinal sauce over.

Celestine—Served on anchovy croûtes, Hollandaise liée lobster butter over.

Châlonnaise—Served in croûstades filled with salpicon of mushroom, truffes, cockscomb, and kidneys, velouté over.

Chantilly—Served in croûstades, lined with purée of peas, mousseline sauce over.

Chartres—Served on cucumber croûstades, jus lié and tarragon over.

Chasseur—Served in cocotte, masked with purée of chicken's liver, Chasseur sauce over.

Châtelaine—Served on purée of chestnuts, Mornay sauce, with purée of onions over, cheese, and gratinés.

Chimay—Served on nouille à la crème, suprême sauce over, and asparagus pointes round.

Chivry—Served in croûstades lined with purée of fines herbes, chivry sauce over.

Christoph Colomb—Served on foie gras croûtes, Châteaubriand sauce tomatée over.

Clamart—Served on croûstades filled with peas à la Française, cream sauce over.

Comtesse—Served on croûstades lined with purée of asparagus, Allemande sauce over, and chopped truffe.

Continentale—Served on foie gras croûtes, demiglace tomatée over.

Crécy I.—Served on brioche croûstade, lined with purée of carrots, cream sauce over, and a star of carrot.

Crécy II.—Served on carrots à la crème, velouté over.

Daumont I.—Served in croûstade filled with lobster Nantua, Nantua sauce, over, and aslice of truffe.

Daumont II.—Served on minced chicken, velouté with purée of asparagus over.

Dijonnaise—Served on duchesse bordure, Burgundy sauce over, and a button mushroom on top.

Dino—Served in croûstades lined with purée of chicken and sauteed cèpes, Indienne sauce over.

Divorçons—Served on croûtes, one egg masked with cream sauce and chopped truffe over, the other egg masked with tomato sauce, and sieved hard whites of eggs.

D'Orsay—Served on croûtes masked with purée of chicken, Châteaubriand sauce over.

Ducale—Served on farce bordure, suprême sauce over, and a star of truffe on top.

Duchesse — Served on Duchesse potato bordure, velouté sauce over the eggs, jus lié round.

Dufferin—Served on creamed sliced mushrooms, horseradish sauce over, and a thread of glaze round.

Ecossaise—Served on salmon croquettes, lobster sauce over.

Elizabeth—Served in artichoke fond, a slice of truffe on top, Mornay sauce over, cheese, and gratinés.

En soleil—Poached eggs dipped in batter (pâte à frire), and fried, tomato sauce round.

Eugénie—Served on large mushrooms, Hollandaise sauce over.

Fédora—Served on croûtes, masked with purée of foie gras and truffe, suprême sauce over.

Flora—Served on croûtes, half of the eggs masked with velouté and chopped truffe, the other half with tomato sauce and chopped parsley.

Floréale—Served on croûtes masked with Vénitienne sauce, garnished pearls of carrots, turnips, and peas round.

Florentine—On bordure of spinach, Mornay sauce over, and gratinés.

Forestière — Served on croûstades of Duchesse potatoes, lined with dice of lean bacon and sliced morels sautés, jus lié round.

Française—Served on croûstades lined with tomato sauté, veal jus lié over.

Gauloise—Served on grated ham on toast, tomato sauce round, garnished with cock's comb and kidneys.

Grand duc—On croûtes, Mornay sauce, and gratinés, garnished with asparagus pointes and truffe.

Haveley—On croûtes, velouté over half the egg and tomato sauce on the other.

Héloïse—On croûtes, masked with velouté in which a fine julienne of tongue and truffe is added, tomato sauce round.

Henri IV.—Served on a grilled mushroom, Béarnaise sauce over.

Hollandaise—Served on salmon croûtes, Hollandaise sauce over.

Hussarde—Served on duxelle, Hussarde sauce over.

Impériale—On toast, madeira sauce, with purée of truffe over.

Indienne—Served on curried rice, curry sauce over.

Infante—Served on croûstades with purée of mushrooms, Mornay sauce over, and gratinés.

Italienne—Served on rissotto Italienne, Italienne sauce over.

Jessica—On croûtes, Châteaubriand sauce over asparagus pointes and morels round.

Jockey Club—On foie gras croûtes, garnished with kidney and mushroom sauté, a slice of truffe on each egg.

Khedive—Served on croûstades lined with purée of chicken, filled with spinach à la crème, cream sauce over.

Lithanienne—Served on croûtes of mushrooms, Périgueux sauce over.

Lorette—Served on Lorette potato fonds, jus lié over, truffe and asparagus pointes round.

- Louissette*—Served on Dauphine potato fond, Hollandaise sauce over, and fine dice of ham.
- Magenta*—Served on croûstades with creamed lobster, lobster sauce over, asparagus pointes round.
- Maintenon*—Served on croûstades with soubise, Mornay sauce over, and gratinés, glaze round.
- Malmaison*—Served on croûtes, eggs masked with Beauharnais sauce, creamed French beans, pointes and peas round.
- Masséna*—Served on fonds with Béarnaise sauce in it, tomato sauce over, and a slice of beef marrow.
- Maud*—Served on creamed spaghetti, cream sauce and cheese over, gratinés.
- Médicis*—Served on croûstades filled with carrots, vichy, and sorrel, masked with béchamel mixed with purée of peas.
- Mignon I.*—Served on croûstades with creamed peas, velouté and crayfish coulis over.
- Mignon II.*—Served on bed of creamed pointes, suprême sauce over.
- Milanaise*—Served on bed of macaroni milanaise, Mornay sauce over, and gratinés.
- Mirabeau*—Served on anchovy toast, farced olive on top, anchovy fillets round, demiglace over.
- Mireille*—Served on rissotto, velouté over, tomato sauce round.
- Mogador*—Served on rounds of Marquise potatoes, cream sauce, with purée of foie gras over, gratinés, truffe and tongue on top.
- Monaco*—Served on salpicon of lobster, lié lobster sauce over.

Monselet—Served on artichoke fonds, sliced truffe on each egg, and veal jus lié over.

Montglas—Served on croûstades Montglas, madeira sauce over.

Montonnaise—Served on croûtes with purée of leeks, béchamel and cheese over, and gratinés.

Nantua—Served on croûstades nantua, nantua sauce over.

Niçoise—Served on half-grilled tomatoes, garnished with French beans au beurre, jus lié.

Ninon—Served on croûtes, béchamel with purée of asparagus over, and a slice of truffe on each egg.

Normande—Served on Normande croûstades, Normande sauce over.

Orléans—Served in cocottes with salpicon of crayfish or lobster, shrimp sauce over.

Orsay—Served on croûtes, with Châteaubriand sauce over.

Otéro—Served in halves of scooped baked potatoes, béchamel sauce over.

Périgourdine—Served on croûtes with purée of truffe, truffe sauce over.

Petit duc—Served on grilled mushrooms, with Châteaubriand sauce and grated horseradish on top.

Phocéenne—Served on croûstades of creamed purée of cod, cream sauce over, truffe on top.

Piémontaise—Served on rissotto piemontaise, demi-glace over.

Polonaise—Served on minced mutton, poivrade sauce, with cèpes over.

Princesse—Served on croûstades of creamed asparagus pointes, cream sauce over, and a slice of truffe.

Ravigotte—On croûtes, ravigotte sauce over.

Régina—Served on croûstades with salpicon of shrimps, soles, mushroom lié nantua sauce, velouté over, and truffe.

Reine—Served on croûtes masked with purée of chicken, suprême sauce over the eggs.

Richemont—Served on croûstades of sauteed morels, madeira sauce, with julienne truffe over.

Riga—Served on caviar croûtes.

Roland—As à la Reine, chopped truffe over, and gratinés.

Romaine—Served on spinach, jus lié with anchovy essence over.

Rougemont—Served on croûstades of rice milanaise, tomato sauce over.

Sans gêne—Served on artichoke fond, Bordelaise sauce over, and a slice of beef marrow.

Savoyarde—Served on fonds of Savoyarde potatoes, velouté, with purée of leeks and cheese over, and gratinés.

Sévigné—Served on croûtes with creamed lettuce, velouté over, and a slice of truffe.

Seville—Served on croûtes, demiglace tomatée with julienne of green peppers, carrots and mushrooms over.

Shouvaloff—Served on artichoke fond with purée of foie gras, truffe, and tongue, soubise over.

Soubise—Served on croûstades with soubise, jus lié over.

Souveraine—Served on mousse of ham, madeira sauce over.

Stanley—Served on rice pilaff, mixed with soubise and curry, suprême sauce lightly curried over.

Tampa—Served on purée of bananas devilled, and devilled cream over.

Tartare—Served on minced beef and paprika, cream sauce with chive over.

Toupinel—Served on halves of roast potatoes, cream sauce with cheese over, and gratinés.

Tourangelle—Served on purée of flageolets, creamed claret sauce over.

Trubetz koy—Served on fonds with purée of game, truffe sauce over.

Vediloff—On toast, creamed shrimp sauce over.

Verdi—On croûtes, Vénitienne sauce over.

Victoria—Served on croûstade filled with salpicon nantua, Diplomate sauce over, gratinés.

Villeroy—Masked with Villeroy sauce, when cold egged and breadcrumbed and fried, tomato sauce round.

Volnay—Served in croûstades with salpicon of truffe and foie gras, suprême sauce over, and a star of tongue on top.

Xavier—Served on croûstades with purée of lobster, truffe, and mushroom, coulis of lobster over.

Zingara—Served on slices of grilled ham, madeira sauce tomateé over.

Zurlo—Served on potato croquettes, cream sauce over.

Œufs mollets, or soft-boiled eggs, so that the yolk is quite liquid, can be served and garnished same as poached.

ŒUFS EN COCOTTES (EGGS DONE IN
COCOTTES).

Special fireproof china cocottes containing one egg each are used in preparing eggs in this way, and buttered before placing the egg in, placed in a shallow sauté pan containing boiling water, and slowly cooked till the white only is set, salamandered or gratiné as the case requires, according to garnish.

À la crème—A teaspoonful of cream in each cocotte, cooked, then seasoned and served.

Belford—The cocottes lined with creamed purée of calf's liver, egg in centre, chopped truffe and tongue over.

Bergère—Cocottes lined with fine creamed minced lamb, egg in centre, thread of jus lié round when done.

Carnagie—Cocottes lined with fine creamed minced turkey, tomato sauce over.

Colbert—Cocottes lined with purée of chicken and fines herbes, Colbert sauce over.

Chanoison—Eggs cocotte served with purée of prawns over, and a slice of truffe.

Diane—Cocottes lined with minced game, game sauce over, and a horseshoe of truffe on top.

Ecossaise—Cocottes lined with a salpicon of tongue, truffe, and mushroom, tomato sauce over.

Florentine—Cocottes lined with creamed spinach, cream and cheese over, and gratinés.

Forestière—Slice of lean fried bacon in base, sides lined with minced morels lié, egg in centre, and chopped fines herbes.

Frou-frou—Cocottes lined with purée of chicken, cream and grated cheese over, and gratinés.

Gouffé—Cooked with sour cream, parmesan over, and salamandered.

Gourmet—Cocottes lined with purée of brain, ham, and fines herbes, tomato sauce over.

Jeannette—Cocottes lined with creamed purée of chicken, served with a few pointes and velouté over.

Léonard—Cocottes lined with a purée of lobster, whiting, and truffe, lobster sauce over.

Lorraine—Done with dice of fried bacon, cream and cheese over.

Madeleine—Chicken farce in the cocotte, Allemande sauce over the egg.

Marcaichère—Creamed spinach, sorrel, and lettuce in cocotte, chervil over.

Orléans—Minced shrimps in cocotte, shrimp sauce and truffe over.

Parisienne—Cocotte lined with purée of chicken, mixed with salpicon of truffe and mushrooms, veal jus lié over.

Pavillon—Salpicon of cèpes, truffes in cocottes, Châteaubriand sauce over.

Périgourdine—Cocottes lined with purée of foie gras and truffe, Périgueux sauce over.

Portugaise—With purée of tomatoes in cocotte.

Princesse—Done with cream and pointes over.

Reine—Cocottes lined with fine creamed minced chicken, suprême sauce over.

Renaldt—Done with sliced sausages, tomato sauce, cheese over, and gratinés.

Rouenaise—Cocottes lined with purée of duck's liver, Rouenaise sauce over.

Sagan—Purée of calf's brains in the cocottes, velouté and cheese over, salamander.

St. Hubert—Cocottes lined with creamed purée of game, Poivrade sauce over, slice of truffe.

Zingara—Cocottes lined with purée of ham, jus lié over, and a little fine julienne of ham.

ŒUFS MOULÉS (MOULDED EGGS)

are cooked in well-buttered dariole, or other fancy moulds, holding one egg each (the moulds are decorated, if required), and cooked or baked, placing the moulds containing the egg in a shallow pan, with an inch or more of boiling water in it; when done, turned out on toast, croûtes, etc., and served with sauce and garnish as required.

Albuféra—Lightly done scrambled eggs mixed with a few raw well-beaten eggs, poured into the well-buttered mould and baked, served on purée of mushrooms, with Albuféra sauce round.

Archiduc—Chopped fines herbes sprinkled in the buttered mould before breaking the egg in it; when cooked, serve on duchesse potato croûtes, jus lié round.

Boïldieu—Fancy mould decorated with foie gras, and a star of truffe at the base; served on croûtes, jus lié round.

Boitelle—Oval moulds decorated with fancy-cut pieces of mushrooms, served on croûtes, rich buttered jus lié round.

Bressane—Moulds decorated with truffes and whites of hard eggs, served on artichaud fonds, with velouté round.

Carignan—Mould lined thinly with chicken farce, serve on croûtes, Châteaubriand sauce over.

Chartres—Moulds sprinkled with chopped tarragon, serve on paste croûstades, tarragon sauce over.

Daumont—Mould decorated with sliced truffe and prawns, served on large mushrooms, Nantua sauce over.

Duchesse—A slice of truffe in base of mould, serve on duchesse potato fonds, light velouté over, and glaze round.

Forestière—Chopped parsley in moulds, serve on croûtes, with sauteed sliced morels and jus lié.

Impériale—A slice of truffe in moulds, serve madeira sauce mixed with essence of truffe over.

Lilli—Mould decorated with lobster, beaten eggs mixed with dice of truffe and shrimps, served on croûtes, shrimp sauce over.

Montrouge—Chopped mushroom in moulds, served on grilled mushrooms, jus lié round.

Napolitaine—Scrambled eggs mixed with grated cheese and a few beaten raw eggs cooked in moulds, served on croûtes, demiglace, tomateé round.

Palermite—Chopped tongue in mould, served on croûstades filled with macaroni à la crème.

Périgourdine—Chopped truffe in mould, serve on foie gras croûtes, truffe sauce over.

Petite mariée—Eggs cooked in plain buttered moulds, serve on rice à la grecque, cream sauce over, and gratinés.

Polignac—Slice of truffe in base of mould, serve on croûte, Châteaubriand sauce over.

Portugaise—Chopped parsley in moulds, serve on halved tomatoes, tomato sauce over.

Princesse I.—Dice of asparagus pointes in moulds, served on croûstades with purée of asparagus, suprême sauce over.

Princesse II.—Slice of truffe in base of mould, lined with farce filled with scrambled eggs mixed with asparagus pointes, and a few beaten raw eggs, and bake, velouté round.

Printanière—Mould decorated with spring vegetables, serve on croûtes, velouté over.

Reine—Mould lined with creamed chicken farce, served on farce fond, velouté and truffe over.

Royal—Chopped truffe in moulds, served on farced croûtes, Périgueux sauce over.

Tourangelle—Mould decorated with flageolets and French beans, served on croûtes, Hollandaise sauce over.

Verdi—Chopped truffe in moulds, scrambled eggs, cooked in, demiglace round.

Viennoise—As Polignac, served with cream and paprika sauce over.

Viroflay—Mould lined with blanched spinach leaves serve on toast, suprême sauce over.

ŒUFS FRITS (FRIED EGGS À LA FRANÇAISE).

These are not the ordinary fried eggs (œufs à la poêle). To cook them to perfection have sufficient oil in a pan to entirely cover the egg. When smoking hot, break the egg in, and with the slice quickly gather the sides of it (bubble shape) over the yolk to form a ball; turn it over, in two minutes lift it out, and drain carefully. The yolk should be perfectly soft, and the white enrolling it of golden colour. It is then served with sauce or garnish.

À la Benaiton—Served on kedgerie of cod with a bordure of cooked slices of potatoes, cheese over and gratinés before placing the eggs over.

Bergère—Served on fine minced lamb, mixed with morrel. Chopped mint over.

Bucheronne—Served on gratinés, mashed potatoes mixed with fines herbes.

Clubland—Served with grilled mushrooms, grilled tomato, grilled bacon, and Chipolata sausage.

Colbert—Served with liquid maître d'hotel over, in fonds.

Moissonneuse—Served on grilled bacon, garnished with peas à la paysanne.

Pastourelle—Served on grilled bacon, grilled mushroom, and a grilled kidney round.

Portugaise—Served on riz au tomates, tomato sauce round.

Romaine—Served on blanched and sauteed spinach, with tomato sauce round.

Sauce tomate—With tomato sauce over.

York—Served on toast, grilled York ham round, tomato sauce round.

ŒUFS FARCIS, CHAUD (STUFFED EGGS, HOT).

Aurore—Hard eggs, halved lengthwise, the yolk creamed with béchamel and fines herbes; refill empty whites of the eggs, Mornay sauce over and gratinés, Aurore sauce round.

Boulanger—Halved lengthwise, filled with dice of hard eggs, purée of onions and béchamel, cheese over and gratinés, served on croûtes.

Bretonne—Farced with dice of onions, leeks, and mushrooms stewed, and lié with béchamel, served on croûtes.

Carème—Farced with salpicon nantua, served on artichoke fonds.

Cécilia—Yolk creamed with purée of mushroom and béchamel, refilled, replace the two halves to form the egg, place on a large mushroom, Mornay sauce over, and gratinés.

Chimay—Farced with creamed yolks and duxelles, Mornay sauce over, and gratinés.

Elizabeth—Hard eggs cut at ends to stand upright, remove and cream yolks with purée of fonds and chopped truffes, refill, dress on fonds, Mornay sauce over, and gratinés.

En Côtelettes—Minced eggs made into croquette mixture, when cold form cutlets, egged and breadcrumbed and fried, served with tomato sauce.

Gasconne—Poached eggs dressed on farced aubergine croûstades, masked with aurore sauce, cheese over, and gratinés

Gourmet—Farced with salpicon of lobster, salmon, and truffe, served on croûtes, Mornay sauce over, and gratinés.

Grand Duc—Farced with creamed yolks and purée of asparagus, minced with chopped truffe, Mornay sauce over, and gratinés, slice of truffe on each.

Granville—Halved, served on croûtes, Bordelaise sauce over.

Grimot de Regnière—Poached eggs served on croûstades, filled with salpicon of crayfish or prawns, Mornay sauce over, and gratinés.

Hongroise—Sliced hard eggs, served in timbales, with slices of cooked tomatoes, béchamel sauce and paprika over, gratinés.

Italienne—Farced with the creamed yolks mixed with duxelle, refilled, tomato sauce and cheese over, and gratinés.

Nissarde—Poached eggs or œufs mollet, dressed on farced slices of vegetable marrow, tomato sauce mixed with velouté over, and gratinés.

Percheronne—Sliced hard eggs dressed in timbales or cocottes, with layers of sliced cooked potatoes and béchamel, cheese over, and gratinés.

Portugaise—Farced with the creamed yolks, fines herbes, tomato pulp, dressed on halved grilled tomatoes, Portugaise sauce over.

Sarah Bernhardt—Poached yolks of eggs dressed on mushrooms, masked with velouté and purée of

tarragon, cheese over, and gratinés, garnished with a ragoût of cock's comb and kidneys and truffe.

Waldimir—Poached eggs dressed in croûstades, with purée of foie gras and truffe, Mornay sauce over and gratinés, slice of truffe on each.

Washington—Hard eggs cut at one end to stand upright, scooped, and creamed yolks with finely chopped ham and chive; refill, Mornay sauce over and gratinés, served on croûtes.

ŒUFS FARCIS, FROID (STUFFED EGGS, COLD).

Alexander—Cold poached eggs masked with white chaudfroid sauce, dressed on croûtes, a star of truffe on each, bordure of caviar round the egg, aspic garnish.

Andalouse—Cold poached eggs masked with tomato chaudfroid sauce, decorated with pimentoes, aspic garnish.

Argenteuil—Cold poached eggs masked with white chaudfroid sauce, mixed with purée of asparagus, pointes salad round.

Arlequin—Cold eggs masked with different colour chaudfroid sauce, decorated with truffe, pistachios, and hard white of eggs, garnished with vegetable salad.

Brian—Halved hard eggs, creamed yolk with remoulade sauce and masked oval croûtes, farce eggs with the creamed yolk mixed with dice of lobster, anchovies, and caviar; place half-egg on each croûte.

- Capucine*—Cold poached eggs, mask half with white chaudfroid sauce and half with purée of truffes chaudfroid, served round a pyramid of brandade of salt cod.
- Carême*—Masked with chaudfroid sauce, served on croûstades of creamed salmon, decorated with truffe and caviar.
- Chartres*—Done in aspic with tarragon leaves, garnished.
- Colbert*—Done in aspic, decorated with squares of vegetables, vegetable salad round, aspic garnish.
- Colinette*—Eggs done in aspic, Rachel salad garnish.
- Crécy*—Poached eggs masked with chaudfroid sauce, mixed with purée of carrots, dressed on lettuce, aspic garnish.
- Czarina*—Masked with pink chaudfroid sauce, served on Russian salad, decorated caviar and smoked salmon, anchovy fillets.
- Danoise*—Halved hard eggs, lobster salad over, and masked with mayonnaise.
- Dreux*—White chaudfroid sauce served on asparagus pointe salad, decorated, aspic garnish.
- En Chaudfroid*—Poached eggs masked with chaudfroid sauce as desired, decorated, and served on croûtes or salad, etc., and garnished as required.
- Eulolie*—Half hard eggs filled with caviar, cream the yolk with butter and paprika, and decorated lattice fashion over the caviar, and garnish.
- Floria*—Masked with white chaudfroid sauce, tastefully decorated, served with green salads.

Frou-frou—Masked with white and yellow chaudfroid sauce, decorated with truffes, peas and beans salad round.

Gentilhomme—Halved hard eggs, the yolk creamed with purée of pheasant, and refill, brown chaudfroid sauce, decorated.

Loubet—Aspiced over, served on artichaud fonds, filled with cream of chicken, slice of truffe on each.

Lucas—Poached, half mayonnaise and half white chaudfroid sauce, decorated with tarragon.

Manpassant—Matelotte chaudfroid sauce over poached eggs on croûtes, pink aspic garnish.

Monstrueux—A huge egg, made with several yolks, cooked into a ball to form the centre, and a quantity of whites with the ball of yolk in centre, placed in an egg mould and cooked, thus forming a monstrous egg.

Mosaïque—Done in aspic, mould decorated with squares of truffe tongue, French beans, white of hard eggs mosaic style, Russian salad round.

Moscovite—Mayonnaise sauce over hard halved eggs, on cucumber croûstades with caviar, decorated, aspic round.

Nantua—Hard eggs stuffed with crayfish or prawns, creamed with the yolk and mayonnaise, masked with pink mayonnaise, served on fonds, decorate with truffe and prawns.

Niçoise—Masked with tomato chaudfroid sauce and tarragon, served on fonds of vegetable salad.

Polignac—Eggs moulés polignac done in aspic, garnish.

Ravigotte—Poached eggs masked with Ravigotte sauce, served with beetroot and celery salad.

Reine—White chaudfroid sauce over poached eggs, served on mousse of chicken fonds, decorated truffle and aspic.

Rossita—Masked with lobster chaudfroid sauce, served on purée of fish fonds, garnished with tomato antiboise.

Rubens—Poached eggs masked with white chaudfroid sauce, decorated, garnished with salad of young hop-shoots and tomatoes.

Russe—Masked with Russian mayonnaise on fond of agoursis (Russian cucumber), decorated with fennel, served with Russian salad round.

Viveurs—Eggs mollet, masked with pink mayonnaise, served with potato and lobster salad.

Volga—Farced with the creamed yolk mixed with dice of anchovies, crayfish, or prawns, and remoulade, dressed on round croûtes.

Waldimir—Masked with mayonnaise sauce, served on croûstades of creamed asparagus, decorated.

OMELETTES.

To make a perfect omelette requires practice, a good omelette pan, and a good fire. The eggs should not be overbeaten, sparingly seasoned. The garnish is added either in the beaten eggs as for *Aux fines herbes*, or folded in the omelette previous to turning it out on the dish, or else placed in the centre of the ready omelette by an incision cut on top a few inches lengthwise, as occasion requires. In some cases a little cream is added to the beaten eggs.

Agnes Sorel—Sliced mushrooms sauteed and lié inside the omelette, jus lié round, slices of tongue on top.

Algérienne—Served with sauteed aubergine, tomatoes and fonds in centre.

Américaine—With chopped ham, eschalots, tomatoes, and parsley, a little cream mixed with eggs.

Andalouse—Served with sauteed onions, tomatoes and mushrooms in centre.

Archiduc—Centre filled with sauteed chicken's liver, slice of truffes on top of omelette, jus lié round.

Argenteuil—Served with asparagus pointes, lié butter in centre, and velouté round.

Arlequin—Four small omelettes—one tomato mixed, one spinach, one truffe, and one cream, tomato sauce round.

Bénédicté—Served with purée of salt cod and cream with chopped truffe inside, cream sauce round.

Bohémienne—Mixed with dice of ham and truffe, jus lié.

Bonne femme—Mixed with dice of fried bacon, onions; and croûtes, and little cream.

Boulonnaise—Mixed with dice of mackerel, maître d'hôtel round.

Bourguignonne—Mixed with fines herbes, and served with stewed escargots inside.

Braconnière—Mixed with dice of fried bacon and morels.

Bretonne—Mixed with chopped onion, leek, and mushroom.

Brillat Savarin I.—Served with salpicon of woodcock and truffe, lié glaze in centre, sliced truffe on top, game essence round.

Brillat Savarin II.—Served with ragoût of carp, roe and tunnyfish in centre.

Bruxelloise—Served with braised chicory inside, cream sauce round.

Chamberry—Minced with dice of bacon, onions, potatoes, and cheese.

Charcutière—Mixed with dice of lean bacon and sliced sausages, charcutière sauce round.

Chârtres—Mixed with chopped tarragon, tarragon leaves on top.

Chasseur—Served with chicken's liver, sautés chasseur, jus lié.

Châtelaine—Mixed with dice of fond, crushed cooked chesnuts in centre, Châteaubriand sauce round.

Cherbourg—Mixed with shrimps, a few on top.

Chevreuse—Mixed with chopped chervil.

Choisy—Served with braised creamed lettuce inside, cream sauce round.

Clamart—Peas à la Française placed in the incision made along top of omelette.

Crécy—Served with carrots à la crème inside, cream sauce round.

Créole—Served with a d'Uxelles mixed with fines herbes and tomato inside.

Czarine—Served with cucumber à la crème inside, velouté round.

Danoise—Little anchovy essence mixed with the eggs, and a cream sauce mixed with capers, and dice of smoked salmon over.

Dioclétien—Served with purée of creamed lettuce folded inside, cream sauce round.

Drotshena—Russian omelette, little flour and cream beaten with the eggs, salt and pepper, cooked both sides half-moon shape, beurre noisette (browned butter) over.

Durand—Mixed with pointes, julienne of fonds, mushrooms, and truffe, jus lié round.

Espagnole—Mixed with slices of potatoes fried in oil, a few pimentoes, tomato sauce round.

Fermière—Mixed with chopped ham and fines herbes.

Fines herbes—Mixed with chopped parsley, chive, tarragon, and chervil.

Florentine—Served with sauteed spinach folded inside, and cream sauce round.

Forestière—Mixed with dice of bacon and morels, jus lié round.

Foulard—The whites beaten to a froth mixed with double quantity of yolks and some fines herbes baked.

Française—Mixed with chopped eschalots and dice of mushroom and ham, jus lié round.

Friar—Mixed with dice of apples covered with butter.

Ghiselle—Mixed with paysanne of morels and fonds, jus lié.

Gibbons—Thin creamed purée of cauliflower poured over ordinary omelette, cheese and gratinés.

Gordon—Served with sliced beef marrow folded in, and a few slices of same on top, madeira sauce round.

Grandmère—Mixed with fried croûtons and fines herbes.

Grimaldi—A small omelette with purée of crayfish or lobster inside, and a larger one mixed with cream and cheese; then the small one is folded in and forms one large omelette.

Hollandaise—Mixed with flaked salmon, Hollandaise sauce round.

Hongroise—Mixed with dice of onions and tomato sauté, paprika and Hongroise sauce round.

Indienne—Mixed with curry powder.

Italienne—Served with d'Uxelle folded in, tomato sauce round.

Ivica—Mixed with fried chopped onions and pimentoes.

Japonnaise—Served with purée of crosnes and chopped parsley folded in, cream sauce round.

Jardinière—Savoury omelette with jardinière folded inside.

Jéssica—Mixed with cèpes and pointes, Châteaubriand sauce round.

Joinville—Served with salpicon Joinville folded inside, sliced truffe on top.

Jurassienne—Mixed with dice of fried bacon, sorrel, chive, and chervil.

La Frita—Cheese omelette mixed with onions.

Lorraine—Mixed with dice of fried bacon, cheese, chive, and cream.

Lyonnaise—Mixed with sliced fried onions and parsley.

Madras—Mixed with curry powder and chive, cooked rice inside.

Marcelle I.—Served with purée of chestnut and julienne of game folded in, game sauce round.

Marcelle II.—Mixed with dice of fond and potatoes.

Marseillaise—Served with purée of onions and fish, garlic flavour, vin blanc sauce round.

Masséna—Mixed with dice of fond, slices of beef marrow on top, Béarnaise sauce round.

Méxicaine—Mixed with dice of mushrooms, sauteed tomatoes and onions folded inside.

Mireille—Served with rissoto aux tomates inside.

Moncelet—Mixed with dice of fonds and truffes, sliced foie gras on top, and pointes each end, jus lié round.

Monténégro—Mixed with chopped ham, dice of cooked cucumber, and parsley.

Mornay—Mornay sauce over ordinary omelette, gratinés.

Mousseline—The whites beaten to froth, mixed with yolks, and cream.

Nantua—Served with salpicon Nantua inside, Nantua sauce round.

Navarainne—Mixed with dice of liver, tarragon, chervil, cèpes.

Normande—Served with creamed oysters inside, Normande sauce round,

Paloise—Béarnaise made with mint, poured over ordinary omelette.

Panachées—Variety of omelettes, made by adding different purée or salpicon in them, and folded in a large one as omelette Grimaldi; they are made more delicate by using extra yolks and a little cream.

Parisienne—Mixed with dice of fried potatoes and truffe.

Parmentier—Mixed with parmentier, potatoes, and parsley

Paysanne—Mixed with sorrel and chervil.

Petit duc—Mixed with julienne of truffe and cèpes, jus lié.

Piora—Mixed with dice of bacon, Swiss cheese, and French mustard.

Pivia—Cheese omelette with beurre noisette and chopped parsley over.

Pointes d'asperges—Made with asparagus pointes.

Pomaine—Served with sauteed spinach inside, anchovy fillets over, jus lié round.

Portugaise—Served with tomatoes sauté Portugaise in the incision made on top of omelette, tomato sauce round.

Prélats—Served with salpicon of truffe, prawns, soft roe and lobster folded inside, Normande sauce round.

Princesse—Served with purée of asparagus inside, garnished with quenelles over, and pointes at ends, suprême sauce round.

Provençale—Mixed with tomatoes and parsley, made with oil.

Reine—Served with creamed purée of chicken inside, velouté round.

Richemond—Mixed with julienne of truffe, morels, and carrots, madeira sauce round.

Rossini—Mixed with dice of truffe and foie gras, sliced truffe on top, madeira sauce round.

Rouennaise—Served with duck's liver, purée inside, and Rouennaise sauce round.

Sardanaise—A small truffe omelette inclosed in a large one containing cream, jus lié round.

Savoyarde—Mixed with dice of fried potatoes, leeks and cheese, little cream.

Sigurd—Mixed with dice of truffe, cèpes, and potatoes.

Suédoise—Served with creamed white nettles inside, jus lié.

Suisse—Gruyère cheese and cream omelette.

Tanitscheff—Served with ragoût financière, lié Allemande sauce round.

Tiflis—Mixed caviar, with ordinary omelette.

Trafalgar—Served with whitebait on the omelette

Turque—Served with stewed chicken's liver inside, curry sauce round.

Vertpré—Served with purée of lettuce inside, Vénitienne sauce round.

Victoria—Served with slices of lobster and truffe on top, lobster sauce round.

Walewska—Served with salpicon and lobster, and truffe inside, lobster sauce round.

Zingara—Mixed with julienne of truffe, ham, mushrooms, and tomatoes, jus lié with ham round.

ŒUFS DE PLUVIERS ET VANNEAUX

(PLOVERS' AND LAPWINGS' EGGS).

Brouillés—Scrambled, with cream the usual way.

Danoise—Poached, served on salmon croûstades, anchovy sauce over.

Petit duc—Poached, served on even-size mushrooms
Périgueux sauce over.

Royale—Poached, served on purée of chicken fonds,
suprême sauce over, decorated with a slice of
truffe.

COLD.

Belle Gabrielle—Done in aspic, decorated, served on
fancy fonds, garnished.

Christiana—Served on foie gras croûstades, aspiced
over, décorated, and garnished.

Moderne—Done in aspic with vegetable chartreuse,
garnished with vegetable salad.

Moscovite—Dressed on caviar croûstades, aspiced over
and garnished.

Nids (en)—Dressed in nests of Montpelier butter,
aspiced and decorated.

Petite Reine—Done in aspic, decorated with truffe
and hard white of egg, served with asparagus
pointe salad.

PART IV.

POISSONS (FISH).

FOR cooking large fish, three courtbouillon or fish stock are used: (1) The ordinary, consisting of water and vinegar; (2) Water and white wine in equal quantity; (3) Water and red wine or claret in equal quantity. In each case the stock is seasoned and flavoured with sliced onion and carrot, herbs and spices, and simmered before cooking the fish in it. When the fish is intended for cold it should be allowed to remain in the stock till cold. In cooking small fish or fillets, suprême, etc., the term sauteed is used, poached, or au four; the first meaning that the fish is floured and sauteed, or fried, in a little butter and oil, meuniere style, and turned over to complete the cooking. The term poached is more general in use, the fish is placed in a fireproof fish-dish with sliced onion, parsley, white wine or fish stock, pats of butter and seasoned, covered with buttered paper, and slowly cooked in the oven with occasional basting; for the term au four (or baked) the fish is placed on a well-buttered dish, covered with greased paper, and cooked slowly as the case requires, and basted.

The dressing of fish, in whichever style it has been cooked, should be done with decorative taste. The garnish should consist of articles in accordance with the fish, and in all cases should be eatable. Artificial socle or fonds should only be used for dressing cold fish. In the following formulas, the sauces and garnishes given are of the most popular character.

SOLES.

Alicante—Sole baked in china fish-dish with butter, finely chopped onion, and fish essence and white wine; when done, reduce stock, finish with fresh butter, garnish the sole with a few bearded oysters, pour sauce over, and serve.

Américaine—Poached, served with the Américaine sauce.

Bonne femme—Baked with eschalots, mushroom and fines herbes, liquor reduced, mixed with fish, velouté sauce poured over and gratinés.

Bourgeoise—Baked with white wine, served with the liquor, well buttered over.

Colbert—An incision is made on the thick side of the sole, detaching sides of fillets without separating them; egged and breadcrumbed, fried, the bone removed through the incision, and maître d'hôtel placed in.

Cubat—Poached, served on purée of mushrooms, Mornay sauce over, and gratinés.

Daumont—Bone removed, farced with fish farce and purée of mushroom, re-form the sole to shape, poached; garnish with Daumont garnish and Normande sauce over.

Dieppoise—Poached; served with vin blanc sauce, mussels, mushrooms, shrimps, and parsley garnish.

Diplomate—Poached; served with Diplomate sauce and sliced truffe.

Dorée—Dipped in milk, floured and fried, Medicis sauce a part.

Dugléré—Baked with onions, dice of tomatoes, parsley and white wine lié, fish velouté served over.

Fermière—Baked, liquor lié with fish velouté, cream; fresh butter served over, a border of sliced potatoes salamandered.

Florentine—Poached, served on spinach, Mornay sauce over, and gratinés.

Grenobloise—Done as Meunière; garnished with sliced lemon, cucumber, beetroot, and capers.

Marguery I.—Poached, served in salpicon of mushroom and shrimps, vin blanc sauce over and gratinés.

Marguery II.—Poached, Hollandaise sauce over and gratinés.

Marinière—Poached, served with vin blanc sauce, mussels, and parsley.

Miromesnil—Prepare sole as for Colbert, floured only, fry very lightly, remove bone; when cold, place maître d'hôtel in incision, give the sole its normal shape, egged and breadcrumbed and fried in usual way, lemon round.

Moïna—Baked, Chambord sauce, garnish with fonds, mushrooms, and morels.

Montgolfier—Poached, serve vin blanc sauce over, slices of lobster on top, and julienne of truffes and mushrooms, fleurons round.

Montreuil—Poached, shrimp sauce over, Parisian potatoes with vin blanc sauce round.

Nantua—Poached, served with Nantua garnish and sauce.

Normande—Poached, served with Normande garnish and sauce.

Parisienne—Poached, served with three sauces in strips over the sole, vin blanc, shrimp, and crayfish coulis.

Portugais—Poached, vin blanc, sauce over and stewed tomatoes, Portugaise garnish, chopped parsley.

Régence—Poached, served with Normande sauce over and Régence garnish.

Richelieu—Breadcrumbed, sauteed in butter, Béarnaise sauce round, and Ravigote and tomato sauce mixed round again, thread of glaze over.

Ritz—Poached, liquor reduced, and lié, with double cream served over, fried soft roe round.

Royale—Poached, Normande sauce over, quenelles and truffes round, and crest fleurons.

Sarah—Poached, masked with Vénitienne sauce, julienne of celery, carrots, and truffe.

SOLES ET FILETS.

Allemande—Poached, with julienne of vegetable and sage fish velouté lié over.

Ambassade—Done as Mornay, sauteed, tomato garnish.

- Ambassadrice*—Poached, served with rich creamed oyster sauce over, and Parisian potatoes round.
- Amélie*—Poached, Aurore sauce over, sliced truffe on top, Parisian potatoes round.
- Amiral*—Poached, served with vin blanc sauce lié lobster butter, garnished with fried oysters, fried mussels, truffe on top of sole.
- Amphytrion*—Paupiettes, farced with oysters and anchovy farce, breadcrumbed and fried.
- Ancienne*—As Bercy.
- Andalouse*—Poached, served with fish velouté mixed with dice of tomato and strips of pimento, gratinés, potato croquettes round.
- Anglaise*—Breadcrumbed à l'Anglaise, grilled or au four, served with noisette butter over.
- Antiboise*—Fillets cut in strips as small smelts, breadcrumbed, and fried in oil, tomato dice, sauté round.
- Archiduc*—Poached, Normande sauce with paprika over and served on a salpicon of fish quenelles, lobster, mushrooms, and oysters in a shallow paste timbale.
- Argenteuil*—Poached, vin blanc sauce over, creamed asparagus pointes round.
- Astronome*—Baked, served with Italian sauce over, and rings of farced aubergine round.
- Au Champagne*—Poached with champagne, liquor reduced and lié, velouté and fresh butter over the sole; thread of glaze round and garnish with mignonette of sole.
- Baron Brisse*—Lobster farced paupiettes, poached with claret, lié with cornflour and butter,

add dice of truffe, crayfish and mushroom sauce over, grated cheese and gratinés.

Batelière—Poached, Normande sauce with mushrooms and mussels over the fillets, dressed in boat-shaped croûstades.

Belle Hélène—Paupiettes poached and served in nouille fonds, béchamel and cheese over and gratinés.

Bercy—Poached with eschalots, white wine and essence of fish, liquor reduced lié, poured over, thread of glaze round.

Bignon—Poached, half vin blanc sauce and half Portugaise sauce.

Bonvalet—Lobster farced fillets, lobster sauce over.

Bourguignonne—Poached with Burgundy, Bourguignonne sauce, mushrooms and croûtons round.

Brandelle—Poached with chablis, served with rich prawn or crayfish sauce, a picked prawn on each.

Breteuil—As Meunière, oyster Meunière round.

Bretonne—Poached, Bretonne sauce.

Brillat Savarin—Poached, vin blanc sauce, button mushrooms, and button onions, gratinés, croûtons round.

Cabaret—Poached in claret, liquor reduced, lié with kneaded butter and cornflour, served with mushroom glaze round.

Calainaise—Prepare sole as for Colbert, farce with d'Uxelle and maître d'hôtel mixed, done en papillotte, and bake.

- Calcuta*—Farced fillets, poached, curry sauce with mushrooms over.
- Cancalaise*—Poached, Normande sauce, with oysters, shrimps, mussels, and mushrooms.
- Cantalaine*—Farced fillets, vin blanc sauce, with quenelles and julienne of celeriac.
- Caprice*—Dipped in oiled butter and breadcrumbs, grilled, Robert sauce round.
- Cardinal*—Farced fillets (lobster farce), Cardinal sauce over, slices of lobster and corals.
- Carême*—Farced, poached, Hollandaise over, garnish with soft roe and oysters.
- Castilliane*—Poached, vin blanc sauce, sliced lobster, mushrooms over, sliced potatoes round, and gratinés.
- Catalane*—Poached fillets, dressed on half-grilled tomatoes filled with Soubise, Mornay over, and gratinés.
- Cazanova*—Poached, vin blanc sauce, with julienne of celery over, mussels and oysters round.
- Cecilia*—As Meunière, garnished with asparagus pointes.
- Champeau*—Poached, Normande sauce, with shrimps, gratinés.
- Chauchat*—Poached, sliced potatoes round, vin blanc sauce over and gratinés.
- Cherbourg*—Farced fillets, poached, garnished with salpicon of oysters, mussels, and shrimps, shrimp sauce over and gratinés.
- Chevalière*—Farced paupiettes, Normande sauce over, salpicon of oysters, crayfish, and truffe lié, Nantua sauce in centre of fillets, fleurons round.

- Choisy*—Poached, vin blanc sauce, with julienne of truffe and mushrooms.
- Clara Ward*—Baked with fines herbes, julienne of celery and mushrooms, lié, dice of fonds round.
- Claremont*—As Dugléré, with addition of julienne of truffe and tarragon.
- Clarence*—Poached, served with Américaine sauce, slightly curried.
- Cléopatra*—Baked and served with vin blanc sauce, julienne of truffe, soft roe, Meunière garnish.
- Colinette*—Farced fillets, fried, tomato sauce apart.
- Condé*—Poached, vin blanc sauce over, lines of tomato in dice and fines herbes sauté, thread of tomato sauce round.
- Cornelius*—As vin blanc, lobster spawns and chopped truffes over.
- Courtisane*—Farced with d'Uxelles, Vénitienne sauce over, small potato croquettes round.
- Crécy*—Farced paupiettes, with purée of carrots in the farce, poached, velouté sauce with purée of carrots over, pearl of carrots garnish.
- Créole*—Farced paupiettes with d'Uxelle, dressed in cocottes, Mornay sauce over and gratinés.
- Czarowitz*—Seasoned with salt and paprika, sauteed as Meunière, serve on Duchesse potato bordure, containing fines herbes and chive, masked with velouté and tomato sauce mixed, cheese and gratiné.
- Daumont*—Farced paupiette, poached, served on large mushroom with salpicon Nantua, Normande sauce over.

- Dauphine*—Paupiettes farced with purée of spinach, vin blanc sauce.
- Dézaret*—Fillets dipped in milk, floured, done as Meunière, tarragon and lemon garnish.
- Dieppoise*—Poached, Dieppoise sauce and garnish.
- Dieudonné*—Poached, white wine, liquor reduced, lié cream, garnish with tomatoes sautés, fines herbes, and mushroom sauté with chervil.
- Dominique*—Fillets poached lightly, masked with salpicon of oysters lié anchovy sauce, place in papillotte, bake and serve.
- Doria*—Poached with white wine, fines herbes sauce over, and cucumber à la crème garnish.
- Dragoniroff*—Baked, Marinière sauce, gratinés, scalloped mussels round.
- Dugléré*—As sole Dugléré.
- Duse*—Fillets poached, served on fonds of rice pilaff, Mornay sauce over and gratinés, chopped truffe over.
- Egyptienne*—Paupiettes served in cases, Gourmet sauce over.
- Elizabeth*—Farced paupiettes, served on fonds, cream sauce with cheese, gratinés, sliced truffe on top.
- En Cocotte*—Folded fillets, poached, served in cocottes with vin blanc sauce over, truffe and prawn on top.
- Epécurienne*—Farced, poached with white wine and fish essence, liquor reduced, and lié with anchovy butter, and cream.
- Etrelas*—Poached, Normande sauce with oysters, truffe, shrimps, and mushroom garnish.

Fécampoise—Poached, served with shrimp sauce and mussels.

Fédorowna—Farced fillets with pike farce, poached, crayfish sauce over with truffe, shrimps, and mushrooms, mussels Villeroy garnish.

Féodora—Poached with claret, Gênevoise sauce over, potatoes.

Fermiere—Poached fillets, fish velouté and liquor, cream and butter, julienne of carrots, leeks, mushrooms, and fonds.

Flora—Poached, Normande sauce, and Parisian potatoes with pink lobster sauce round.

Florentine — Paupiettes farced with spinach served in croûstades, Mornay sauce over, and gratinés.

Gastronome—Farced fillets, sauce Riche, and Riche garnish.

Georgette—Folded fillets poached, served in scooped baked potatoes, Nantua sauce over cheese, and salamandered.

Gounod—Poached, Riche sauce with oysters and shrimps, lines of glaze across.

Gourmet—Poached, served with rich cream sauce and crayfish.

Grand Duc I.—Poached fillets, asparagus pointes garnish, Normande sauce over, and gratinés, sliced truffe on top.

Grand Duc II.—Poached, liquor reduced, mixed with fish velouté, gratinés, garnished with mushrooms filled with salpicon of truffe, crayfish, and mushrooms, sliced truffe over.

Grillée Américaine—Grilled sole with little chopped parsley and crumbs, oysters blanched, with little Worcester sauce round.

Haléry—Poached, served in bordure of Duchesse potatoes, fillets masked alternately with vin blanc sauce and chopped truffe, pink sauce with chopped white of eggs.

Hambourgeoise — Poached, served with vin blanc sauce, julienne of celeriac, turnips, and fines herbes.

Hávraise—Farced fillets, Bercy sauce, fried mussels round.

Hélène—Farced paupiettes, served on croûstades, filled with nouille à la crème, Mornay sauce over, and gratinés.

Heloise—Sauteed as Meunière, served with stewed dice of tomatoes and fines herbes, lemon round.

Hongroise—Poached, row of sliced potatoes round, Hollandaise with paprika over, and gratinés.

Hôtelier—Sauteed as Meunière, maître d'hôtel and d'Uxelles mixed over, lemon round.

Impériale—Poached, cream sauce with shrimps and julienne of truffe over, fried soft roe round.

Indienne—Poached, curry sauce over rice bordure.

Infante—Poached, Mornay sauce with purée of mushrooms over, and gratinés.

Italienne—Poached, served with Italienne sauce.

Jackson—Poached, masked with Soubise and fines herbes sauce, fleurons round.

Janin—Poached with Rhine wine, liquor reduced, mixed with brown fish sauce, served on truffed d'Uxelles, crayfish and mussel garnish.

Jean Bart—Poached, Normande sauce with julienne of mushrooms, thread of glaze and lemon.

Jeanne D'Arc—Folded fillets, baked, served on rice croûstades filled with salpicon of oysters, mushrooms, crayfish, and quenelles, beurre noisette over.

Jeannette—Fines herbes, farced fillets, cream sauce over, decorated with tarragon and slices of foie gras.

Jeannin—D'Uxelle farced fillets, poached, white wine lié, tomato sautés, and fines herbes and butter.

Joinville I.—Poached, served on fish farce bordure, masked with Normande sauce, salpicon of truffe, shrimp and mushroom lié, shrimp sauce in centre, truffe on top.

Joinville II.—Poached, served in couronne masked with shrimp sauce, salpicon of truffes, shrimps, quenelles, and mushroom in centre.

Judic—Poached, served with braised lettuce in centre, Mornay sauce over, and gratinés, sliced truffe on top.

Jules—Farced fillets with purée of mushrooms and fines herbes, poached, served on fish farce bordure, Italian sauce over, and gratinés.

Labowaska—Poached, and served with half truffe sauce and half shrimp sauce, in rows.

Lacharme—Poached, served with Normande sauce and mussels.

Lady Egmont—Folded fillets poached, dressed in casserole or timbales with mushrooms, pointes, and reduced liquor, lié, cheese-crumbs and gratinés.

Lavalliere—Farced fillets studded with truffes, poached, served on fish farce bordure, with creamed velouté over, salpicon of quenelles, truffes, oysters, soft roe in centre.

Léopold—Poached, served with half Genevoise sauce and half Riche sauce, chopped truffes over.

Lézat—Poached, masked with cream sauce and tarragon, lié anchovy butter, crayfish croquettes round.

Loïe Fuller—Poached, masked with three sauces in strips, vin blanc sauce, shrimp sauce, and Vénitienne sauce.

Londonderry—Farced fillets, poached, button mushroom on each, masked with Normande sauce, lié crayfish coulis, mussels, and oysters, villeroy round.

Loomis—Long fillets masked with fish farce and d'Uxelle mixed, breadcrumbs over and baked, Tartare sauce apart.

Lorgnette—Rolled, done en brochette, and grilled, tomato sauce apart.

Louis XV.—Lobster farced fillets, poached, vin blanc sauce over, sliced lobster and truffe on top.

Lyonnaise—Baked with fines herbes, onions, white wine vinegar, lié butter, and sauced over.

Mâconnaise—Poached with Mâcon wine and eschalots, liquor reduced and lié with brown fish sauce and fresh butter, small button mushroom garnish.

Magny—Baked with butter and lemon juice.

Malesherbes—Poached, sliced lobster and truffe on fillets, shrimp sauce over and salamandered.

Manchester—As vin blanc, mixed with Soubise.

Manon—Farced paupiettes poached, served on Duchesse croûstades, vin blanc sauce over, pointes garnish.

Mantina—Poached fillets, liquor reduced, mixed with Italienne sauce and fines herbes, on fillets.

Marcelle—Poached, vin blanc sauce over, garnished with coquilles of oyster, gratinés.

Marchand de Vin—Poached with claret and eschalots, liquor reduced, lié with fresh butter, fines herbes over fish.

Maréchale—Flat fillets farced, truffes over, vin blanc sauce, soft roe and pointes garnish.

Marguery I.—Poached, vin blanc sauce with shrimps and mushrooms and mussels, gratinés.

Marguery II.—Poached, Hollandaise sauce over and salamandered.

Marie—Salpicon of fillets of soles and cream sauce served in cucumber croûstades and gratinés.

Marinette—Poached, vin blanc sauce mixed with purée of aubergine, served on aubergine fonds.

Mariniere—Poached, vin blanc sauce, mussels and fines herbes.

Marquise—Poached, served on bordure of marquise potatoes, shrimps over, salmon quenelles, truffe, and shrimp garnish.

Mascotte—Farced paupiettes served in cocottes or timbales, quenelles and truffes, Normande sauce over.

Mathilda—Poached, vin blanc sauce mixed with purée of onions; cucumber à la crème garnish.

Ménagère I.—Poached with claret and fines herbes in china fish dish, liquor, reduced and lié with butter kneaded with cornflour, served over.

Ménagère II.—Poached white wine sauce with julienne of carrots and truffe and fines herbes, fleurons round.

Meunière—Scored, seasoned, floured, sauteed with butter and little oil, served with beurre noisette and juice of lemon, chopped parsley, lemon round.

Méxicaine—Flat fillets farced with purée of mushrooms and fish farce, Aurore sauce over with pimentoes.

Mignon—Poached with white wine, fines herbes and dice of tomatoes, lié fish velouté, fleurons round.

Mignonnette—Cut into strips, floured, and fried as whitebait.

Mimi—Poached, served on spaghetti, sliced lobster, chablis sauce.

Minerve—Baked with fines herbs and dice of tomatoes, lié butter, served with anchovy fillets over, Parisian potatoes.

Minute (à la)—As *Meunière*.

Mirabeau—Poached, Genevoise and anchovy butter, anchovy fillets and tarragon over.

Miramar—Fillets *Meunière* served on rice pilaff, sliced aubergines sauté round, beurre noisette over.

Mogador—Farced, crumbed and grilled, suprême sauce with oysters and shrimps round.

Moina—Poached with claret, Chambord sauce over, sauteed mushrooms and morels round.

- Monaco*—Poached, Aurore sauce and fines herbes with oysters over, croûtons round.
- Moncey*—Poached, Normande sauce with mussels over, tomato sautés round.
- Montabanaïs*—Poached, Normande sauce with purée of salsify, served on purée of artichoke.
- Montebello*—Poached, with white wine and aromatic herbs, shrimp sauce over, fried oysters round.
- Monte Carlo*—Poached, vin blanc sauce with purée of oysters, chopped truffes over.
- Montespan*—Poached, with fines herbes and white wine, lié vin blanc sauce, asparagus pointes at ends.
- Montmorency*—Poached, Normande sauce over, thread of Béarnaise round, Parisian potatoes.
- Montpellier*—Poached, vin blanc sauce with Montpellier butter over, fines herbes and croûtons.
- Montreuil*—Poached, béchamel and fish essence, bordure of sliced potatoes, cheese, and gratinés.
- Montrouge*—Poached, Genevoise sauce with purée of mushroom over, Parisian potatoes round.
- Mornay*—Poached, Mornay sauce over, and gratinés.
- Murat*—Cut in strips, floured, and sauteed as Meunière, julienne of potatoes and mushrooms sauteed round.
- Navarin*—Fines herbes farced fillets, poached with champagne, lié, velouté and cream, scalloped lobster garnish.
- Nelson*—Poached, served on purée soubise and bordure of potatoes, Mornay sauce over and gratinés, fried soft roe round.

Nemours—Farced, shrimp sauce over fillets, soft roe and quenelles with Normande sauce round.

Newburg—Baked, served with sliced lobster Newburg in cocottes.

Nissarde—Farced paupiettes served in vegetable marrow croûstades, Aurore sauce over and gratinés.

Normande—Poached, served with Normande sauce and Normande garnish.

Offemont—Poached, with eschalots and morels, vin blanc sauce over and chopped truffe.

Olga I.—Poached, served in halves of scooped baked potatoes with shrimps, shrimp sauce over.

Olga II.—As Bercy, with julienne of truffes.

Orientale—As Newburg, slightly curried, plain rice bordure.

Orléans I.—Paupiettes served in cocotte with salpicon of mushrooms, shrimps, truffes, sauce riche over and sliced truffes.

Orléans II.—Poached, served with three sauces and three coloured quenelles.

Orly—Marinated fillets, fried in batter (pâte à frire), tomato sauce separate.

Pagani—Poached, button mushrooms on each, Normande sauce and cheese over gratinés, tomato, dice sauté garnish and fleurons.

Parisienne — Poached, three sauces, vin blanc, anchovy, and crayfish.

Paula—As Meunière, add a soupçon of anchovy essence and Worcester sauce in beurre noisette, capers and parsley over.

Persane—As Newburg, with paprika, served in bordure of rice à la Grecque.

Picarde—Poached, vin blanc sauce with purée of mushrooms and mussels, truffe and shrimps over, croûtons and glaze.

Pocharde—Poached, half vin blanc sauce and half Matelotte sauce.

Polignac—Poached, vin blanc sauce, with julienne of truffe, mushrooms, celery, and tarragon.

Pompadour—Fillets dipped in oil, butter, and crumbs, grilled, a line of Choron sauce over, Château potatoes round, thread of glaze on fillets.

Prince de Galles—Poached with champagne, liquor reduced and lié, with velouté and crayfish coulis, oysters and small Duchesse potatoes garnish.

Princesse I.—Poached, served on Duchesse fonds, Mornay sauce over and gratinés, cassolettes of asparagus pointes garnish.

Princesse II.—Baked in sauterne with mirpoix, served in china fish casserole, sliced truffe and prawns over, masked with Béarnaise sauce containing fish essence.

Quirinal—Poached in red wine, masked with Bordelaise sauce, mushroom and crayfish garnish.

Rabelais—Folded, poached, anchovy sauce over, corals on top.

Rachel—Farced, poached, Normande sauce and sliced truffe, asparagus pointes à la crème in centre.

Réjane—Poached, velouté and purée of watercress over, salpicon of shrimps, oysters, mushrooms, and truffe, creamed, in centre.

Religieuse—Poached, masked with Hollandaise sauce and tarragon, a cross of truffe on each fillet, half hard eggs round with a cross of tarragon.

Renaissance—As Bercy, garnished with fond filled with Nantua salpicon, gratinés.

Rhodesia—Poached, sliced lobster on each fillet, creamed Américaine sauce over.

Riche—Poached, riche sauce over, sliced lobster, quenelles and truffe.

Richelieu I.—Poached, half Normande sauce and half Périgueux sauce, a cross of tomato sautés over.

Richelieu II.—Crumbed á l'Anglaise, done au four with butter, Béarnaise sauce in centre, tomato sauce round.

Rigobert—Sauteed with butter, julienne of celery on top masked with liquid maître d'hôtel, rissolée potato round.

Rochelais—Poached in claret, madeira sauce over, soft roe, oysters, and mushroom garnish.

Rose Caron—Poached, masked with half velouté and purée of pistachos and half shrimp sauce, julienne of truffe over.

Rosina—Poached, vin blanc sauce with tomato pulp over, fish farced tomato round.

Rothschild—Fillets soaked in cream for two hours, floured and sauteed with butter, golden colour, mousseline sauce with chopped truffe round.

Rouennaise—Poached in claret, liquor reduced and lié butter and glaze, mushroom garnish.

Rougemont—Poached, Aurore sauce with shrimp and truffe, noisette potato round.

Royale—Poached, served with quenelles, mushrooms and prawns, masked Normande sauce, Parisian potatoes.

Russe—Poached with white wine, julienne of celery, carrots, cucumber, and parsley roots, lié Hollandaise, beetroot garnish.


St. Cloud—Poached, vin blanc sauce over, tomato sauce round, and fried mussels at ends.

St. Germain—Crumbed à l'Anglaise and fried, garnished with fried noisette potato, Béarnaise apart.

St. Jean—Poached, masked with Béarnaise and fines herbes sauce mixed, laitance Meunière round.

St. Mâlo—Poached with cider, reduced and lié, butter and fines herbes, masked fillets, strip of tomato purée.

St. Valéry—Paupiettes served on large mushrooms, Mornay sauce over and gratinés.

Salisbury—Farced fillets served on bordure of  farce with julienne of truffe and prawns, rice à la Turque round, sauce Riche over and salamandered.

Sarah—Poached, masked with Vénitienne sauce, julienne of celery, truffe, and carrots.

Savoy—Poached, dice of tomatoes sautés round, and pointes, Hollandaise sauce over, and sliced truffe.

Sicilienne—Long fillets masked with mixture of anchovy butter, chopped hard eggs and fines herbes, egged and breadcrumbed, fried, beurre noisette over, potatoes and tomatoes round.

Solognate—Marinated, slightly poached, wrapped in paste and oiled paper, cooked à la Cendre.

- Souchard*—Poached, vin blanc sauce and button mushrooms, cheese, and gratinés, sliced truffe on fillets and potatoes Parisienne au beurre round.
- Spiers*—Poached, Aurore sauce and fines herbes, potatoes round.
- Sullivan*—Farced fillets, finished as Mornay, pointes round.
- Sully*—Fillets rolled and crumbed à l'Anglaise, Béarnaise with lobster sauce mixed in centre, straw potatoes round.
- Sultane*—Farced paupiettes served on Duchesse croûstades, vin blanc sauce with purée of pistachos over, decorated with pimento and truffe.
- Sylvette*—Poached with Spanish wine, reduced, lié with yolks and cream, served on tomatoes farced with purée of fish.
- Tabalion*—Poached, fines herbes sauce, strip of pimento on top, noisette potatoes round.
- Téodore*—Poached, vin blanc sauce over, Genevoise sauce round.
- Tetrazzini*—Farced paupiettes, poached with champagne, reduce liquor and lié cream and crayfish butter, dressed on fonds, decorate with strip of truffes as music lines.
- Théodora*—Poached, Vénitienne sauce over, Normande sauce round, Nantua salpicon in centre.
- Tolstoi*—Cut in strips, crumbed and fried, vin blanc sauce apart.
- Toulousaine*—Farced fillets, mussel sauce over, and mussel garnish.
- Tout Paris*—Poached, vin blanc sauce over and strip of Nantua sauce.

Traviata—Poached as Bercy, served on farced tomatoes with Nantua sauce.

Trazonère—Poached, served on farce bordure with purée of salsify, sliced salsify à la crème in centre, creamed velouté over.

Troisfrères—Poached, masked half with vin blanc sauce and half with Aurore sauce, line of tomato sauce all round, and small duchesse potatoes.

Trouville—Farced fillets, poached with oyster stock and white wine, reduced and lié yolks and cream, mask fillets, and garnish with fried oysters and pink quenelles.

Trovatore—Poached in Malaga wine, liquor reduced and mixed with fish tomato sauce, mask fillets, and decorate with strips of pimento.

Urbain Dubois—Poached, dressed in timbales or fish dish with Aurore sauce, truffe and crayfish tails, light fish soufflé mixture over, and baked.

Valentine—Poached, served on Duchesse croûstades with rissotto, Mornay sauce over and gratinés.

Valewska—Poached, crayfish tails and truffe over, masked Mornay sauce and gratinés.

Valois—Poached, masked with vin blanc sauce and Béarnaise.

Van-der-Berghe—Poached, masked with vin blanc sauce, julienne of truffe, mushrooms, tomatoes, and fines herbes.

Vanderbilt—Poached with madeira and mushroom liquor reduced, lié cream and velouté, and fines herbes, garnished.

Vatel—Poached, Chambord sauce, farced cucumber and mignonette of sole garnish.

Vendome—Farced, served on spaghetti, Nantua sauce over.

Vénitienne—Poached, Vénitienne sauce over, potatoes round.

Verdi—Poached, served on macaroni à l'Italienne, cream sauce and cheese over, gratinés.

Vernet—Poached, Vernet sauce and Parisienne potatoes.

Vernon—Breadcrumbed and grilled, Ravigotte sauce apart.

Véronique—Baked in casserole, masked with reduced fish liquor, lié butter and lemon juice, skinned muscat grapes in centre.

Victoria—Poached, masked with Victoria sauce, salpicon of lobster and truffe in centre.

Vierge—Poached, masked with cream sauce, tarragon and chervil.

Villeroi—Poached, when cold masked with Villeroi sauce, breadcrumbed and fried.

Vin Blanc—Poached, vin blanc sauce with button mushroom, glaze.

Vin Rouge—Poached with claret, claret sauce and mushroom, glaze.

Virginie—Paupiette served on scooped baked potatoes, filled with salpicon of shrimps, Mornay sauce, and gratinés.

Voisin—Farced fillets, poached, fines herbes sauce, with mushroom over, croquette potato round.

Wilhelmine—Poached fillets, served on scooped baked potatoes, filled with cucumber à la crème, Mornay sauce over, and gratinés.

Windsor—Poached, masked with creamed oyster sauce and Parisienne potatoes round.

Yvette—Poached, masked fines herbes sauce, tomatoes farced with fish salpicon and mushroom, round.

MATELOTTE.

One of the oldest preparations in French cuisine that is seldom seen in England, with exception of the traditional stewed eels. On the Continent many catering establishments make it one of their special dishes, undoubtedly the fresh water eels and carp are the two most suitable fish to use in matelotte, but an excellent substitute is found, as in matelotte Normande, in whiting, soles, and gurnet, etc. The fish is sliced, placed in convenient sized pan, and covered with either red or white wine, sliced onion, a bouquet garni, a soupçon of garlic, salt and fresh ground pepper; when boiling, a glass or two of brandy is added and allowed to simmer till done, the piece of fish carefully removed and dressed in timbales, the liquor strained and reduced, and lié with either kneaded butter and flour or velouté or Espagnole, as the case requires, and garnished with mushrooms, button onions, crayfish tail, etc., and poured over the fish in timbales with croûtons round.

Matelotte Marinière—Cooked with white wine and brandy thickened with fish velouté and cream, garnished with mushroom, button onions, and fried croûtons.

Matelotte Canotière—Cooked with white wine and cognac, thickened with kneaded butter and flour,

garnished with mushrooms, button onion glacés, small fried smelts, and croûtons round.

Matelotte Meunière—Cooked with red wine (claret) and brandy, thickened with kneaded butter and flour, garnished with crayfish tails, and croûtons.

Matelotte Meurette—Cooked with claret and cognac, thickened with kneaded butter and flour, served on fried large croûtons, slightly garlic flavour.

Matelotte Normande—Cooked with cider and cognac, thickened with velouté and cream, garnished with oysters, mussels, and mushrooms.

Matelotte Poachhouse—Cooked in claret and brandy, thickened with kneaded butter and flour, garnished with dice of pickled pork, mushrooms, and croûtons.

TIMBALES DE SOLES.

Timbales de Sole à la Grimaldi—Farced paupiette served in short paste timbale, with layer of macaroni à la crème, sliced truffe, and fish velouté, lié with lobster butter over.

Timbales de Sole Carmelite—As Cardinal, Normande sauce over.

Timbales de Sole Marquise—Poached fillets served in timbales, with salmon quenelles, oysters and truffes, vin blanc sauce and paprika over.

Timbales de Soles Cardinal—Farced paupiettes, poached and served in timbales with sliced mushrooms, crayfish, and truffe Cardinal sauce over.

Turban de Filet de Sole Villarey—Fillets arranged in well-buttered bordure mould with sliced truffe on each, filled with rich fish farce, baked, served

with salpicon of truffe, mushroom and soft roe in centre, lobster sauce over.

Turban de Filets de Sole Carême—Fillets arranged in moulds lined with fish farce, salpicon of oysters, mussels, prawns, mushrooms, and truffe, lié velouté, layer of farce over and baked.

SAUMON (SALMON).

À l'Américaine—Suprêmes prepared as lobster Américaine.

Amirale—Cooked in No. 3 courtbouillon, served with Génévoise sauce, fried oysters and fried mussel garnish.

Balmoral (Darnes)—Poached, Chambord sauce with quenelles, truffe and lobster, Parisian potatoes round.

Chambord—Cooked with burgundy, Chambord sauce and garnish.

Champéré—Baked with white wine, served with caper sauce, Parisian potato garnish.

Danoise (Darne)—Poached, served with Hollandaise sauce and anchovy essence, plain noisette potatoes round.

D'Artois—Farced suprême, chopped truffe over, served with oyster sauce.

Daumont—Nantua sauce with quenelles, mushroom lobster, decorated with truffes.

Dieppoise—Poached, Dieppoise sauce, Parisienne potatoes round.

Ecossaise (Darne)—Poached, served with Hollandaise sauce, mixed with brunoise roots and anchovy essence.

Epicurienne—Baked with white wine, served with Chambord garnish.

Génevoise—Baked, served with Génevoise sauce, potatoes round.

Hollandaise—Poached, Hollandaise sauce, Parisian potatoes round.

Madras—Breadcrumbed suprêmes, fried, Madras sauce.

Marianne—Escaloppe, poached, served on spinach, Marinière sauce over.

Metternich—Farced, baked, served with Chambord sauce, truffe, crayfish, and mushroom garnish.

Monte Carlo—Suprême, poached, and served with Nantua sauce over, garnished with cassolettes of pointes, Génevoise sauce round fish.

Montmorency—Farced suprême, served with vin blanc sauce and mushroom and stoned olives round.

Montreuil—Suprême, poached, served with cream sauce and shrimps, Parisian potatoes round.

Moscovite—Suprême, poached, Hollandaise sauce over, and cucumber garnish.

Orientale—Farced suprême, poached, served with velouté and sauteed tomatoes, olives and tomato sauce round.

Parisienne (Darne)—Baked with claret, served with Génevoise sauce, mussels, oysters, and mushroom garnish.

Phileas Gilbert—Farced and baked, garnished with truffe mushroom, Villeroi oyster, barquette Nantua, and Normande sauce.

Régence I.—Baked, served with Régence sauce, Régence garnish, and marquise potatoes.

Regence II.—Poached, served with Normande sauce, quenelles, soft roe, mushroom and oysters.

Richelieu—Poached, garnished with fried soft roe, oysters and shrimps, Nantua sauce.

Rothschild (Whole)—Cooked in courtbouillon with champagne, decorated with truffes, quenelles, crayfish, oysters, creamed velouté with crayfish coulis.

Rottomago—Suprême, Bercy sauce over and gratinés, Nantua sauce round.

Royal—Baked with sauterne, garnished with mushroom, truffe, and quenelles, Parisian potatoes round, Normande sauce.

Valois—Baked and masked with lobster butter, Valois sauce, coquille of oyster and potato round.

Verdoyant—Suprême, poached, green Hollandaise sauce over, potatoes.

TRUITE (TROUT).

Au Bleu—Live trout cooked in courtbouillon, served hot with Hollandaise or oiled butter, and cold with mayonnaise.

Cambacérés I.—Larded and baked with sauterne, julienne of celery and morels, lié velouté and fresh butter, garnished with crayfish, croquettes, and fried mussels.

Cambacérés II.—Farced and baked with Bordeaux wine, lié Génevoise sauce, garnished with mushrooms, olive, and truffe.

Chambord—Farced, baked with claret, Chambord sauce, and garnish.

Cléopatra—Poached, suprême sauce, with crayfish, cucumber, and soft roe garnish.

Garnavie—Poached, done in papillotte with maître d'hôtel.

Grenobloise—Sauteed as Meunière, sliced lemon over, garnished cucumber, capers, and beetroot, beurre noisette.

Hôtelière—Split, boned, crumbed, and baked, served with maître d'hôtel and d'Uxelle, mixed, lemon round.

Hussarde—Sauteed Meunière, masked with Hussarde sauce without the ham.

Ivanhoë—Baked with butter, sliced lemon and apples, and fines herbes.

Mâconnaise—Farced, studded with anchovies, baked with Mâcon wine, served with mushrooms, soft roe, and Gênoise sauce, mussel Villeroi round.

Mantone—Filleted, baked with sauterne, lié Italian sauce.

Montgolfier—Boned and farced, baked, garnished with sliced truffe and lobster, vin blanc sauce, with lobster butter.

Piémontaise—Farced, poached, served with white wine sauce and Piemont truffe.

Romano—Poached, mousseline sauce over, with quenelles and crayfish.

Royal—Poached, served with Normande sauce, mushroom truffes, crayfish, quenelles.

TURBOT.

- A l'Arlesienne*—Poached, half Bercy sauce and half tomato sauce.
- Amiral*—Poached with white wine and mushroom liquor, served with vin blanc sauce, lié crayfish butter, garnished with truffes, crayfish tails, fried oysters, and mussels.
- Boitel*—Poached, Normande sauce and mushrooms, gratinés.
- Bonne femme*—Poached with fines herbes, onions, and diced mushroom, liquor reduced, lié butter, masked and gratinés.
- Cambécérés*—Farced, suprême, baked with sauterne, lié vin blanc sauce, mushrooms, mussels, and crayfish croquettes.
- Commodore*—Poached, garnished with lobster croquettes and oyster Villeroy, Normande sauce, and anchovy butter.
- Daumont*—As soles Daumont.
- Duchesse* — Poached, served in duchesse potato bordure, cream sauce and truffe over.
- Fermière*—Poached with claret, liquor reduced, lié butter, garnished with morels.
- Hongroise*—Suprême, with Hongroise sauce, noisette potatoes round, and gratinés.
- Lagui pierre* — Baked, Joinville sauce, potato croquettes round.
- Nelson*—Farced and finished as Mornay.
- Parisienne* — Poached, garnished with quenelles, mushrooms, and crayfish, crayfish sauce and vin blanc sauce over.

Rachel—Poached, Nantua sauce, with julienne of truffles.

Régence—Farced, poached; garnished with quenelles, oysters, mushrooms, olives, soft roe, rich fish velouté over and sliced truffle.

Reynière—Farced, baked, garnished with mushrooms, soft roe, and anchovy fillets, Stanley sauce over.

Richement—Poached, Normande sauce with julienne of truffle, carrots, Parisienne potato round.

Royal — Farced, suprême, mousseline sauce, with oysters.

Salvador—Farced, suprême, done as Dugléré.

Sarah—Poached, Vénitienne sauce, and julienne of truffle.

Turbotin—Chicken turbot.

Valentine—Poached, Normande sauce with mushroom, finished as Mornay.

Vatel I.—Small grilled chicken turbot, garnished with crayfish, vin blanc sauce.

Vatel II.—Suprême, poached, Chambord sauce, cucumber and mignonnette of sole garnish.

BARBUE (BRILL).

All ways of cooking and garnishing brill are the same as turbot. Flétan (halibut), prepared as turbot.

MERLANS (WHITING).

À l'Ambassadrice.—Paupiette, poached, an oyster on each, rich cream sauce over.

Andalouse—Farced paupiettes served on half grilled tomato filled with risotto, Aurore sauce over, aubergine garnish.

Anglaise—Split, dipped in oiled butter and fresh crumbs, baked, beurre noisette and lemon.

Belle Hélène—Paupiettes served on nouilles, masked with béchamel, and cheese and gratinés.

Bercy—As sole Bercy.

Bonne Femme—Baked with fines herbes and mushrooms, and white wine, lié, masked and salamandered,

Boulangère—Done as Meunière, breadcrumbs, maître d'hôtel over and salamandered, noisette potatoes round.

Bretonne—Baked with julienne of onions and leeks lié, cream and fines herbes.

Cecilia—Prepared as Meunière, asparagus pointes garnish.

Cherbourg—Baked with sliced mushrooms, oysters, white wine, lié butter, and serve.

Chevalière—Farced paupiettes, poached, masked with Nantua sauce, salpicon of truffe, oysters, crayfish lié, Normande sauce served in centre.

Colbert—Split and boned, and finished as sole Colbert.

Dieppoise—As Sole Dieppoise.

Don Carlos.—Poached served with half vin blanc sauce and half tomato sauce, chopped truffe over.

Doria—Poached, served with vin blanc sauce and cucumber, à la crème garnish.

Fécampoise—Poached, garnished with mushrooms and shrimp sauce over.

Française—Dipped in milk, floured and fried, Tartare sauce apart.

Grand Mère—Paupiette, done in cocotte, Mornay and gratinés.

Grenobloise—Split and finished as sole Grenobloise.

Héloise—Baked with fines herbes, dice of tomatoes and fines herbes lié cream, and serve.

Hôtelière—Boned, done as Meunière maître d'hôtel and d'Uxelle over.

Jackson—Poached, fines herbes sauce over, button onions and croûtons round.

Juive—Filleted and fried in batter with oil, Tartare sauce.

Marchand de Vin—Baked with claret, eschalots and fines herbes, lié butter, and masked.

Mascotte—Farced paupiettes in cocottes, shrimp sauce over.

Médecis—Fried à l'Anglais, Médecis sauce apart.

Niçoise—Split and grilled, Niçoise garnish round.

Orly—Filleted, marinated, fried in batter, tomato sauce apart.

Rachel—Poached, Nantua sauce over, and julienne of truffe.

Réjane—Paupiettes, poached, served with vin blanc sauce, mushrooms, oysters, and truffe.

Richelieu—Done as à l'Anglaise, with chopped truffe over.

Tabaillon—Paupiettes, poached, Normande sauce and truffe.

Verdi—Poached, white wine, liquor reduced, and mixed with Béarnaise, masked, tomato sauce round.

CARRELETS (FLOUNDERS)

Are mostly fried or grilled or en souchet, can also be served as soles.

Souchet—Poached with julienne of carrots, onions, celery, and cucumbers, white wine and fish stock, and served thus with chopped parsley.

PLIE (PLAICE).

Small plaice are grilled or fried, or Meunière, large ones are generally filleted, and done à la Orly or fried.

CARPE (CARP).

Fried à la Française as whittings, or Meunière; mostly used in making matelotte or à la Chambord.

ESTURGEON (STURGEON).

Braised in darnes or fricandeau style, or poached in courtbouillon, and served with suitable garnish.

ANGUILLE (EELS).

Eels are rarely used in modern cuisine, though as an occasional change or in fish cookery (for amateur d'anguille), a few recipes are given.

Bordelaise—Cut into suprêmes, poached with wine and fines herbes, reduce liquor and mix with Bordelaise sauce, serve over, garnish with glazed button onions and mushrooms.

Farcie—Boned and farced, braise with mirpoix and white wine, cut into convenient size, reduce liquor and lié with fish velouté, served with a garnish of quenelles and fleurons round.

Frites—Boned, cut about three inches long pieces, blanched when cold, egged and breadcrumbed, and fried.

Grandmère—Cut convenient size, poached with claret, fresh mushrooms, and eschalots, lié with kneaded butter and flour, served on croûtons.

They are also done à la Orly, Meunière, au vin blanc, eel pie, etc., and Matelotte, which they are most suitable for.

BROCHET (PIKE OR JACK).

Pike, like many fresh-water fish, is scarce, and rarely served in England. The large ones are more suitable for making farce and quenelles. Smaller fish are prepared in many ways. A few recipes only are given here.

Au Bleu—Trussed **S** fashion, cooked in court-bouillon, and served with oiled butter or Hollandaise.

Batelière—Cut in neat fillets, marinated, and fried in batter (pâte à frire).

Chambord — Skinned, studded with truffe, and braised with mirpoix and red wine. Reduce liquor, lié with Espagnole maigre, finish the usual way, and garnish with quenelles, crayfish, soft roe, and mushrooms and truffe.

Grillés—Grilled, and served with mayonnaise sauce en matelotte, is one of the best ways of cooking

pike. The matelotte par excellence is prepared with pike, carp, and eels, cooked with Burgundy wine, and a few glasses of Burgundy eau de vie. *Normande*—Skinned, farced, and braised with white wine, etc. Reduce liquor and lié velouté, butter, and cream, garnish with oysters, mussels, mushrooms, and truffe.

CABILLAUD (CODFISH).

À l'Anglaise—Cooked whole in salted water, and served with oyster sauce and plain Parisian potatoes.

Andalouse—Suprême, poached, served with vin blanc sauce over and tomato sauce round, pimentoes over.

Dieppoise—Sliced and baked, served with Dieppoise sauce and garnish.

Dimitri—Suprême, poached, vin blanc sauce over, with anchovy fillets lattice fashion, potatoes round.

Don Carlos—Suprême, done as whiting Don Carlos.

Flamande—Darnes baked with white Bordeaux and fines herbes, lié.

Nantaise—Suprême, farced, served with Normande sauce and parsley.

Niverne—Suprême, as Dimitri, chopped truffe on top.

Portugaise—Suprême, poached with fines herbes, eschalots, tomatoes, liquor reduced and lié, chopped parsley over.

Provençale—Suprême or slices, baked with eschalots, oil, garlic flavour, tomatoes and mushrooms, juice of lemon.

Reine—Darnes, poached, served with cream sauce and quenelles.

Vierge—Suprême, poached, served with cream sauce, tarragon, and chervil over.

Whitney—Slices, poached, served with Normande sauce, garnished with potato, croûtons, and grilled bacon.

MORUE (SALT COD).

Brandade—Boiled, pounded to a purée with the addition of olive oil and hot milk, garlic flavour, served in timbales with croûtons.

Crêole—Boiled, flaked, served in timbales with fried sliced onion, tomato, and pimento, beurre noisette over.

Kedgerie is made with cod, turbot, salmon, soles, etc., or smoked haddock, boiled, flaked, and mixed with cream sauce and boiled rice, garnished with quarters of hard eggs.

Kedgerie à l'Indienne—As above, curried.

BLANCHAILLE (WHITEBAIT).

This delicate fish should be washed in iced water in which a little flour has been mixed, drained, well floured, fried in boiling hot fat, and seasoned with salt (plain), cayenne pepper (devilled), curry powder (Madras), Nepaul pepper (à la Nepaul).

ROUGET (RED MULLET).

Baron Brisse—Grilled, masked with maître d'hôtel, noisette potatoes round.

Bordelaise—Cooked à la Meunière, and served with Bordelaise sauce.

Chesterfield—Poached, served in cases, lobster sauce over, with sliced lobster and truffe.

Don Carlos—Prepared as whiting Don Carlos.

En Caisses—Baked, served in cases with Gènevoise sauce.

En Papillotte—Poached, masked with d'Uxelles, wrapped in oiled paper and grilled.

Françillon—Grilled, served on long anchovy croûtes, garnished with straw potatoes and fried parsley round, tomato sauce mixed with anchovy butter apart.

Fenouil—Marinated with chopped fennel, oil, and juice of lemon, salt and fresh-ground pepper, wrapped in oiled paper and grilled.

Grenobloise—As sole Grenobloise.

Juive—Cooked in batter (pâte à frire), tomato sauce apart.

Jules Janin—Farced, baked, and served in cases with Gènevoise sauce, and truffe over.

Maréchale—Filleted, breadcrumbed à l'Anglaise and sauteed, garnished with pointes and truffe on top.

Marseillaise—Baked with oil, chopped onion, tomatoes, fines herbes, flavour of saffron and garlic, lemon juice, reduce liquor, and serve over fish.

Maryadel—Filleted, floured and sauteed in oil, served with vin blanc sauce over, Gènevoise sauce round, garnished with croûtons and cèpes sautés.

Nantaise—Grilled, served with Châteaubriand sauce over, garnished with lemon.

Niçoise—Grilled, served with Niçoise garnish.

- Olga*—As Bercy, with a julienne of truffe on top.
- Orientale*—Baked with fines herbes, dice of tomatoes, saffron flavour, lié and garnished.
- Polonaise*—Baked, with fish liquor, lié cream and yolk masked, Polonaise crumbs on top.
- Portugaise*—Baked, with white wine, fines herbes, and tomatoes, lié and masked, garnished.
- Provençale*—Baked with fines herbes, tomato sauce, garlic flavour, cucumber garnish.
- Theodora*—Farced, baked, masked with vin blanc sauce.
- Trouville*—Baked with white wine, served with Colbert sauce.
- Vénitienne*—Baked, masked with Vénitienne sauce, olive and mushroom round.

MAQUEREAU (MACKEREL).

- À l'Anglaise*—Boiled, and served with fennel sauce.
- Berte*—Baked, and served with Choron sauce.
- Boulonnaise*—Baked, garnished with mussels, oysters, and soft roe, vin blanc sauce, with fines herbes over.
- Caen*—Farced, baked, served with fines herbes sauce.
- Calaisienne*—Cooked in papillotte with maître d'hôtel.
- Chanoise*—Farced fillets, poached, vin blanc sauce, with shrimps over.
- Flamande*—Baked, and served with mustard sauce and potatoes.
- Orientale*—Done as rougets Orientale.
- St. Jean*—Baked, and served with Ravigotte sauce.
- Vénitienne*—Poached fillets, masked with Vénitienne sauce.

EPERLAN (SMELT).

Africaine—Baked, with tomato juice, dice of sweet red pepper, and little mustard mixed, lié with butter.

À l'Anglaise—Split, boned, and done as whiting à l'Anglaise.

Au Vin Blanc—As sole Vin Blanc.

Baron Brisse—Grilled, masked with maître d'hôtel butter, noisette potatoes round.

Boitel—Poached with chablis, fines herbes, and chopped mushroom, lié butter and cream.

Brochette—Skewered, dipped in milk, floured, and fried.

Juive—Fried in batter with oil, Tartare sauce apart.

Meunière—As sole Meunière.

Mousse d'—Pounded, made into farce, well seasoned, finished with cream, poached in moulds, and served with cream fish velouté.

Polonaise—Farced, baked, Polonaise butter and crumbs over.

Richelieu—As Meunière, chopped truffe over.

GRENOUILLES (FROGS).

This Continental dish is served in places abroad and in America, and for the benefit of amateurs a few recipes are given to show how they are prepared.

Fricassée—When soaked, poached with white wine, onions, and seasoned, the liquor reduced, lié with velouté and cream, and served in timbales with a few sliced mushrooms and parsley.

Frites—The legs only are used, skinned, soaked in acidulated salt water for a few hours, then marinated with little oil, juice of lemon, salt, fresh-ground pepper, and chopped fines herbes, dipped in light batter, and fried.

Gratinés—Prepared as fricassée dressed in bordure of potatoes, cheese and crumbs over, and gratinés.

Meunière—Floured, sauteed with butter, seasoned, beurre noisette, juice of lemon, and chopped parsley.

POISSON AMÉRICAIN (AMERICAN FISH).

BLUE FISH.

À la Bombay—Scored and marinated with little anchovy essence. Throw grated cocoanut over clear fire and grill fish on top, and serve with anchovy butter and sliced lemon.

Créole—Filleted, and seasoned with paprika, baked, and served with Italienne sauce, containing chopped green peppers and tomatoes, garlic flavour.

Diaz—Filleted, scored, and masked with a purée of pounded red peppers, anchovy essence, juice of lemon, and paprika, marinated for an hour, then bake with white wine, butter, and sliced fresh mushrooms over, basted, and serve thus.

Paysanne—Macerated, and baked with a paysanne of onion, carrots, celery, and fines herbes, lié with kneaded butter and flour, and masked.

CLAM.

Opened, well cleaned, and blanched.

Bourguignonne—Served in shells with savoury butter made with pounded chive, chervil, tarragon, eschalots, soupçon of garlic, parsley, and butter, masked and baked.

Diablées—Cut in dice, lié with rich velouté made with clam liquor, chopped green peppers, cayenne, the shells refilled, cheese and crumbs over, and gratinés.

Newburg—Blanched and sauteed with a piece of butter, sherry, and seasoned, lié yolk and cream, and served in cocottes.

Vaudeville—Blanched, served in gratin dish with fish velouté, flavoured with sherry and clam liquor over, breadcrumbs and gratinés.

KING FISH.

À la Bercy—Scaled, split, and boned, baked with eschalots and white wine and fish stock, reduce liquor, and lié with velouté, chopped parsley and glaze.

Comtesse—Cut in neat pieces about one inch square, poached with sherry and cayenne and fresh butter, reduced liquor, and lié with cream and yolks, served in cases or cocottes, with a mushroom on top, and sauce.

Danois—King fish, about half a pound each, split and boned, dipped in milk, floured and sauteed as *Meunière*, served with rings of anchovies over,

and beurre noisette mixed with anchovy essence on top, cucumber garnish.

Newyoka ise—Poached in acidulated courtbouillon, served with sauce made from it, lié cream and yolks, and garnish with clams, Mornay round.

RED SNAPPER.

A l'Ancienne—Marinated, then cooked in white wine courtbouillon, served in gratin dish with velouté mixed with chopped gherkins, capers, and mushrooms, cheese over, and gratinés.

Demideuil—Filleted, and poached with fine chopped onion, sherry, paprika, etc., reduce liquor and lié with fish sauce and fresh butter, and masked julienne of truffe, mushroom, and pimento, sliced potatoes round.

Indienne—Filleted, and poached with white wine, chopped onion and apples, curry powder; when cooked, serve fish in bordure of boiled rice, lié sauce with velouté, creamed, and mask fish, powdered bombay duck on top.

Mobile—Boned, and poached with chopped eschalots, chive, green peppers, mushroom, and parsley, tomato sauce, and cream, served with sauce over and croûtons round.

SHAD.

A la Madrid—Filleted, baked with oil, salt and pepper, sliced tomatoes, and red peppers on top, little Spanish saffron, and eschalots, and served.

Planked—Well seasoned with salt and fresh-ground pepper, and placed on an oiled oak plank, baste

the shad with butter, and bake ; when done, have a bordure of duchesse potatoes piped round the plank, garnish round fish with rolled grilled bacon, blanched oysters, mushrooms, tomatoes, etc., and serve with maître d'hôtel butter over fish.

Planked à la Finoise—Cooked as above with sliced tomatoes, paprika, and sliced green peppers over and the bordure of duchesse potatoes.

Ravigotte — Grilled as above, and served with Ravigotte sauce.

Vert Pré—Filleted, well seasoned, and grilled, served with green butter over, watercress, and lemon garnish.

STRIPPED BASS.

Bostonienne—Cut into suprême, egged and bread-crumbed and fried, served with a slice of grilled bacon on each.

Conti—Scored and baked, served on a purée of butter beans, Gènevoise sauce over.

Montebello — Filleted, seasoned with paprika, and baked, served with Choron sauce over, and fried sweet potatoes round.

Providence—Filleted and baked, served with mushrooms, olives, oysters, and truffe round, fish velouté over.

HOMARD (LOBSTER).

Américaine—Live lobster is used, the tail cut in inch pieces, claws cracked, the body split and cleaned, the fleshy parts kept for sauce, then sauteed

with oil and butter for ten minutes, drained, finely chopped onion added, and white wine, salt, freshly ground pepper, a soupçon of garlic and chopped parsley, dice of skinned tomatoes, and a little cognac, cover and cook till done; serve the pieces of tail in a timbale, the shelled claws on top, add the inside of body to sauce, and reduce with a piece of butter; just before serving, *lié* with fresh butter, juice of lemon, and pour over lobster, chopped parsley and tarragon on top.

American style—Lobster cut as above, sauteed with butter for ten minutes, the chopped eschalots and green peppers, salt and paprika, thyme, and bayleaf, chopped tomatoes, and some sherry; cook till done, and serve with sauce *lié* with butter and juice of lemon.

Bordelaise—Cut up and sauteed as for *Américaine*, chopped eschalots, white wine, and cognac, *lié* with tomato sauce *velouté*, shelled, served in timbale, the sauce reduced and buttered, pour over, chopped parsley on top.

Broche (à la)—Split, basted with butter and champagne, seasoned, grilled on open fire, and served with *Ravigotte* sauce.

Cardinal—Split, scalloped in own shell, *Nantua* sauce over, and *gratinés*.

Cettoise — Sliced lobster served in timbale with curried rice and *Américaine* sauce over.

Clarence—Split, sliced, rice *Indienne* in shell, lobster on top, masked, curried, cream sauce, sliced truffe.

Danoise—Cut in squares, sauteed with green peppers and oil, dice of tomatoes, and fines herbes, highly seasoned with paprika, served in timbales.

En Brochette—Slices of lobster and thin bacon skewered alternately, rolled in devilled butter and fresh crumbs, grilled, served on toast, with little oiled butter over.

Grillés—Split, seasoned, basted with butter, and grilled, devilled sauce over.

Hongroise—Scalloped in own shell with cream and paprika, with sliced mushrooms, Mornay sauce over, and gratinés.

Infante—As Américaine, lié with purée of mushrooms.

Laguipierre—Scalloped with Américaine sauce, served in duchesse bordure.

Lord Randolph Churchill—Split, seasoned, mustard butter over, breadcrumbs, and gratinés.

Moderne—Split, sliced, fill shell with mousse of lobster slices on top, masked velouté, and baked.

Newburg—Cut in squares, sauteed with butter five minutes, add sherry, paprika, lié yolks, and cream, and served in shell, cassolettes or croûstades; sliced truffe on top.

Page—As Newburg, slightly curried.

Palestine—Cut raw in inch pieces sauteed with oil, finish cooking with white wine and brandy, inside of body pounded, mixed with liquor and velouté, shelled, and served on rice pilaff, sauce over.

Romanoff—Split cooked lobster, the meat cut in dice and lié with cream sauce, refill shell, crumbs over and gratinés.

Turque—Sliced, sauteed with oil, mirpoix, and cognac, saffron flavour, served with curried rice.

Vanderbilt—Split, minced with dice of truffe and mushrooms mixed with Nantua sauce, masked Nantua sauce and gratinés.

Victoria—Scalloped lobster with quenelles and mushrooms, lié Victoria sauce, served in timbales.

Waldimir—Split, shell filled with purée of lobster and truffes, sliced lobster on top, paprika sauce, and gratinés.

LANGOUSTE (CRAWFISH)

are prepared as lobsters. Require longer cooking.

ECREVISSES (CRAYFISH).

A la Naze—Cooked with white wine, courtbouillon, and fines herbes, served in liquor.

Bordelaise—Cooked with white wine, cognac, chopped eschalots, tomato sauce, and pulverised herbs, lié fresh butter.

Leroy—Cooked with fresh sorrel leaves, butter, well seasoned.

Liégeoise—Cooked with white wine, eschalots, and fines herbes, liquor reduced, lié butter, and served over.

Magenta — Cooked with sauterne, fine mirpoix, dice of tomatoes, lié butter, and served in timbales.

Marinière—Sauteed in butter five or six minutes, add chopped eschalots, seasoned, white wine, fines herbes. When done, lié with velouté, and serve with chopped parsley over.

Mousse—Shelled and pounded, made into farce, creamed and seasoned, poached in moulds, and served with rich crayfish sauce.

HU TRES (OYSTERS).

Américaine—Lightly blanched, served in shells with Américaine sauce.

Anglaise—Scalloped in shell, cream sauce, cheese, crumbs, and gratinés.

Baked Oysters—Baked in deep shell with cayenne, cheese, Worcestershire sauce, and lemon.

Favorite—Scalloped as Anglaise, sliced truffe on top.

Indienne—Curried, served in rice bordure.

Jacques—Floured and sauteed with butter, served on anchovy toast with a slice of thin bacon, beurre noisette over.

Maréchale—Fried in batter (pâte à frire), lemon and parsley round.

Mornay—Poached, served in bordure of duchesse potatoes, Mornay sauce over, and gratinés.

Polonaise—Done in shells with Polonaise butter and crumbs, gratinés.

Pompadour—Poached, masked with Hollandaise sauce and truffe.

Roast Oysters—Roasted in hot oven a few minutes, just loosen shells.

Russe—Raw oysters served on caviare on toast, lemon round.

Vaudeville—Stewed with sherry, fines herbes, and velouté in cocotte.

Villeroy—Poached, masked with Villeroy sauce, when cold, egged and breadcrumbed and fried.

Waldimir—Scalloped in shell, sliced truffe on each, suprême sauce over, cheese, crumbs, and gratiné.

ESCARGOTS.

As an entirely Continental dish, recipe has been omitted. They are found in some West-end foreign restaurants.

PART V.

GARNITURES (GARNISHES).

THE names of Garnitures in modern cookery have grown to such great numbers that it would be impossible to describe them all. The following are some of the general standard and best known. Both the fish and meat garnishes are together in alphabetical order.

Alexandra—Artichoke quarters, pointes, and truffes.

Algérienne—Tomatoes sauteed in oil, fonds, yam croquettes, tomato sauce with pimentoes.

Alsacienne I.—Braised cabbage, fondante potatoes, demiglace.

Alsacienne II.—Tartlets with sauerkraut, slices of ham.

Américaine—Sliced lobster Américaine, Américaine sauce.

Amiral—Consist of mussels Villeroy, crayfish tail, or sliced lobster, Genevoise or Matelotte sauce.

Andalouse I.—Braised pimentoes filled with rice à la Grecque, small sausages, sliced fried aubergines with tomato sautée, jus lié.

Andalouse II.—Braised lettuce, braised cabbage, and Chorizo sausages.

- Anvernoise*—Tartlets filled with hop shoots à la crème, noisette potatoes, and tomato sauce.
- Argenteuil* — Asparagus pointes à la crème, Hollandaise sauce.
- Arlequin*—Olive-shaped carrots and turnips, cauliflower, small fondante potatoes, jus lié.
- Arlésienne*—Sauteed aubergines, tomatoes, and fried onions, demiglace.
- Athénienne*—Farced aubergines, Madeira sauce.
- Banquière*—Farced braised larks, quenelles, truffe, Périgueux sauce.
- Bayard*—Fonds with foie gras, mushrooms with truffe, Madeira sauce.
- Beatrice*—Fancy cut carrots, sauteed morels, quarters of fonds, new potatoes.
- Beaufort*—Sliced lobster, oysters, lobster sauce.
- Beaugency*—Fonds with beef marrow, brown Bérnaise sauce.
- Belge*—Braised Belgium chicory, jus lié.
- Belle Hélène*—Croquettes of pointes, truffe, jus lié.
- Berny*—Berny potato croquettes, tartlets of purée of chestnuts and lentils, Poivrade sauce.
- Berrichonne*—Braised cabbage, glazed button onions and chestnuts, pieces of lean bacon, jus lié.
- Berthier*—Artichoke fond with jardinière.
- Bizontine*—Duchesse croûstades filled with purée of cauliflowers, farced braised lettuce, jus lié.
- Bohémiénne I.*—Stoned olives, mushrooms, onions, potatoes, Poivrade sauce.
- Bohémiénne II.*—For game, foie gras and truffe, farce and garnish, truffe sauce.
- Boitelle*—Rich fish velouté with sliced mushrooms.

Bontoux—Macaroni Napolitaine, Madeira sauce.

Boulangère—Sliced or oval-shaped potatoes baked with onions, jus lié.

Bouquetière—Fonds garnished with peas, beans, carrots, turnips, pointes, demiglace.

Bourgeoise—Olive-shaped carrots, turnips, onions, potatoes, jus lié.

Bourguignonne—Braised button onions, mushrooms, bacon, claret sauce.

Brabançonne—Tartlets with purée of sprouts, Mornay sauce over, and gratinés, croquettes of potatoes, jus lié.

Bréban—Tartlets garnished with purée of broad beans, small cauliflower au gratin, potatoes Persillée.

Bretonne I.—Julienne of celery, leeks, mushrooms, vin blanc sauce.

Bretonne II.—White haricots with fines herbes and demiglace tomatée.

Brillat Savarin I.—Small duchesse croûstades filled with rich tomato pulp and dice of fonds, truffe on top, demiglace au Madère.

Brillat Savarin II.—Croûstades filled with mousse of woodcock, sliced truffe on top, game sauce with essence of truffe.

Bristol—Rice croquettes, flageolets à la crème, Parisian potatoes, jus lié.

Bruxelloise—Braised chicory, sprouts, château potatoes, Madeira sauce.

Cambacérès—Button mushrooms, stoned olives, truffles, demiglace.

Camérani—Sauerkraut, Madeira sauce with truffles.

Cancale—Oysters, shrimps, Normande sauce.

Cardinal I.—Shrimps, Cardinal sauce.

Cardinal II.—Sliced lobster, truffe, Cardinale sauce.

Catalane—Small Chipolata sausages, glazed chestnuts, glazed button onions, tomatoes farcis, mushrooms, jus lié.

Cavour—Lazagne au fromage, jus lié tomaté.

Chârtres I.—Glazed turnips, jus lié.

Chârtres II.—Chicken and tarragon quenelle, tarragon decoration.

Châtelaïne I.—Fonds with purée of chestnut, braised onions, lettuce, jus lié.

Châtelaïne II.—Fonds with Soubise, glazed chestnuts, noisette potatoes, jus lié.

Chauchat—Thick slices of potatoes as bordure round fish, Mornay sauce over, and gratinés.

Chipolata—Braised button onions, chestnuts, mushrooms, Chipolata sausages, truffes, with Madeira sauce.

Chivry—Small oyster bouchés, mussel Villeroy, duchesse croquettes cork shape, Chivry sauce.

Choisy—Braised lettuce, château potatoes, demiglace.

Choron—Fonds with peas à la Française, noisette potatoes, Choron sauce.

Clamart—Fonds with green peas, rissolée potatoes, and jus lié.

Clermont I.—Farced braised onions, fried artichokes, demiglace.

Clermont II.—Purée of chestnut and onions, fried onions.

Comodore—Lobster croquettes, fish quenelles, mussels Villeroy, Normande sauce.

Conti—Purée of lentils in croûstades, dice of lean bacon, jus lié.

Cumberland—Tartlets filled with purée of apples, Cumberland sauce.

Cussy—Mushrooms filled with purée of chestnut, truffes, cock's comb, Madeira sauce.

Dartois—Duchesse croûstade with peas, Madeira sauce.

Daumont—Mushrooms garnished with salpicon Nantua, decorated quenelles, Nantua sauce.

Dauphine—Small Dauphine potatoes in straw potato nests.

Delphine—Macaroni au jus mixed with julienne of truffe and game.

Dieppoise—Shrimps, mussels, mushrooms, vin blanc sauce.

Don Juan—Oval bouchés, with salpicon of truffe, mushrooms and chicken, glaze over.

Doña Sol—Glazed button onions and Parisienne potatoes, jus lié.

Doria—Olive-shaped cut cucumber au beurre, noisette potatoes.

Du Barry—Fonds with purée of cauliflower, heaps of cauliflower with Hollandaise sauce over.

Duchesse—Duchesse potatoes, jus lié.

Espagnole—Tomatoes farced with rice à l'Espagnole, glazed onions.

Favorite I.—Sliced foie gras, asparagus pointes, truffe, jus lié.

Favorite II.—Braised lettuce, artichoke fonds with ragoût of mushrooms, pommes Anna.

Fermière—Fancy shaped cut carrots, turnips, celeriac, potatoes, jus lié.

Financière — Quenelles, mushrooms, olives, truffe, crêtes et rognons de coq, rich Madeira sauce.

Flamande I.—Braised cabbage, carrots, turnips, sausages, demiglace.

Flamande II. — Sauteed sprouts, button onions, carrots, and turnips.

Florentine I.—Fish served over spinach, masked with Mornay sauce and gratinés.

Florentine II.—Semolina and cheese croquettes, small timbale of spinach, demiglace, and tomato sauce.

Florian—Braised lettuce, button onions, carrots cut olive shape, fondante potatoes, and jus lié.

Forestière—Morels sautés, dice of lean bacon, noisette potatoes, d'Uxelles sauce.

Française I.—Croûstades with macédoine, pointes, braised lettuce, jus lié.

Française II.—Soufflé potatoes, maître d'hôtel, water-cress.

Frascati—Mushrooms, pointes, truffes, foie gras, duchesse potatoes, demiglace.

Gabrielle—Duchesse potatoes containing dice of truffe and chicken, beef marrow, and jus lié.

Gastronome I.—Glazed chestnut, truffes cooked in champagne, cock's comb and kidneys, jus lié with truffe essence.

Gastronome II.—Truffles, morels, lamb's breads, chestnut, demiglace.

Gauloise — Truffe, mushrooms, cock's comb and kidneys, demiglace.

Gloria—Braised celery, rissoto, demiglace tomatée.

Godard—Quenelles, cock's comb and kidneys, mushrooms, truffes, lamb's breads, Madeira sauce.

Gourmet—Fonds, truffes, mushrooms, Madeira sauce.

Grand Duc—Cassolettes with pointes à la crème, truffe, jus lié.

Grecque I.—Fish quenelles, sliced lemon, Parisienne potatoes, fish velouté, saffron flavour.

Grecque II.—Rice à la Grecque, tomato sauce.

Henri IV.—Artichoke fonds, noisette potatoes, Béarnaise sauce.

Hongroise—Cauliflower with Hongroise sauce gratinés, paprika sauce, and fondante potatoes.

Hussarde—Tomatoes farced with Soubise and grated horseradish, duchesse potatoes, Hussarde sauce.

Impériale—Quenelles, truffes, mushrooms, cock's comb and kidneys, velouté.

Italienne—Macaroni croquettes, Italian fonds, Italian sauce.

Ivoire—Cock's comb and kidneys, sliced chicken, Ivoire sauce.

Japonnaise—Tartlets filled with crosnes à la crème, croquettes, jus lié.

Joinville—Salpicon of truffe, mushroom, and shrimps, Joinville sauce.

Judic—Braised farced lettuce, truffes, jus lié.

Jules Verne—Farced potatoes and turnips, jus lié.

Jussien—Braised lettuce, glazed button onions, jus lié.

Langtry—Small tomatoes in fonds, olives, jus lié.

Languedocienne—Sauteed cêpes, farced aubergines, château potatoes.

Limousine—Glazed chestnuts, button onions, and jus lié.

Livonienne—Julienne of carrots, leeks, celery, onions, and parsley, vin blanc sauce.

Lorette—Chicken croquettes, asparagus pointes, truffe, jus lié.

Lorraine—Braised red cabbage, fondante potatoes, Albert sauce.

Louisiane—Sweet corn fritters, sauteed yams, and fonds.

Louvallière—Fonds with purée of asparagus, Bordelaise sauce, and beef marrow.

Lucullus—Truffles oie gras, champignons, suprême sauce, and glaze.

Lyonnaise I.—Braised farced onions, fondante potatoes.

Lyonnaise II.—Glazed chestnuts, braised farced onions, mushrooms, and fonds.

Madeleine—Fonds with Soubise, tartlets of purée of white beans, demiglace.

Maillot—Carrots and turnips, olive shape, button onions, peas, bacon, braised lettuce, jus lié.

Maraîchère—Salsify, lié velouté, sprouts sautés, château potatoes.

Maréchale I.—Quenelles, truffes, cock's comb, suprême sauce.

Maréchale II.—Asparagus points and truffes, jus lié. This garnish is for suprêmes or fillets, which should be crumbed, mixed with chopped truffe.

Marie Louise—Croûstades filled with macédoine of peas, carrots, turnips, jus lié.

Marigny—Croûstades filled with peas and French beans, fondante potatoes.

Marinière—Mussels, shrimps, oysters, and marinière sauce.

Marquise—Tartlets filled with pointes, slice of truffe on top and beef marrow, marquise potatoes.

Marseillaise—Sauteed tomatoes, garlic flavour, colorette potatoes, Provençale sauce.

Mascotte—Fonds with button onions, noisette potatoes, jus lié.

Masséna—Fonds with Béarnaise sauce, slice of truffe on top, tomato sauce.

Médecis—Croûstades with carrots Vichy and peas, duchess cassolettes with purée of sorrel, jus lié.

Melba—Tomatoes filled with purée of chicken, mushroom, braised lettuce, truffe, and jus lié.

Mentonnaise—Farced small vegetable marrow, artichokes, new potatoes.

Metternich—Glazed chestnuts, braised red cabbage, Madeira sauce.

Méxicaine—Grilled mushroom filled with tomato sauté, sauteed green peppers, tomato sauce.

Mignon—Fonds with peas Française, large quenelles decorated with truffe, jus lié.

Milanaise—Cubes of macaroni, mixed with julienne of tongue and truffe, mushrooms, tomato sauce.

Mireille—Croûstades with rice à la Turque, tomato cassolette with sauteed tomatoes, tomato sauce.

Moderne I.—Farced tomatoes, braised lettuce, potato croquettes, jus lié.

- Moderne II.* — Vegetable chartreuse in dariole moulds, braised farced lettuce, noisette potatoes, jus lié.
- Moissonneuse*—Peas à la Française, maître d'hôtel potatoes, large dice of lean bacon, jus lié.
- Monégasque*—Small tomatoes, artichoke fonds, new potatoes, stewed olive, tarragon, jus lié tomatoé.
- Montbrazon*—Lamb's bread studded with truffles, large decorated quenelles, mushrooms, Madeira sauce.
- Montebello*—Fonds with Béarnaise sauce mixed with tomato pulp and chopped truffles.
- Montglas*—Salpicon of foie gras, truffe, tongue, quenelles, Madeira sauce.
- Monti*—Braised celery, duchesse potatoes, demiglace tomatoé.
- Montmorency*—Fonds with fancy cut macédoine, pointes, Madeira sauce.
- Montpensier I.*—Fonds with pointes, sliced truffe, beef marrow, Périgueux sauce.
- Montpensier II*—Bouquet of pointes, tomato sautée in fonds, demiglace.
- Montreuil*—Plain Parisienne potatoes masked with rich pink sauce, fish with vin blanc sauce.
- Nantua*—Bouchés of salpicon of truffe, crayfish, or lobster, Nantua sauce.
- Napolitaine*—Spaghetti, lié tomato sauce and cheese.
- Nemours*—Stewed mushrooms, olive shaped potatoes.
- Niçoise I.*—Tomatoes filled with French beans, château potatoes, tarragon sauce.
- Niçoise II.*—Tomatoes sauté and tarragon, olives, capers, sliced lemon, anchovy fillets.

Nicolais II.—Whole truffles cooked in champagne, large mushrooms, Madeira sauce.

Nina—Braised lettuce, quarters of oranges, Bigarrade sauce.

Nivernaise—Small new carrots and glazed button onions in fonds, demiglace.

Normande—Mussels, oysters, mushrooms, shrimps, small curled fried smelts, croûtons, Normande sauce.

Opéra—Croûstades with pointes, and tartlets with sauteed chicken's liver, jus lié.

Orientale—Tartlets with rice à la Grecque, tomatoes, tomato sauce.

Orléanaise—Braised endives, maître d'hôtel potatoes in croûstades, jus lié.

Palermo—Lazagne, lié cream and cheese, demi-glace tomatée.

Parmentier—Parmentier potatoes, jus lié.

Petit Duc—Grilled mushrooms, pomme Anna, Châteaubriand sauce.

Portemaiillot—Braised lettuce, olive shaped carrots, button onions, peas, and French beans, jus lié.

Portugaise—Farced tomatoes, château potatoes, tomato sauce.

Provençale I.—Tomatoes, farced mushrooms, and aubergines, new potatoes, Provençale sauce.

Provençale II.—Fish prepared Meunière style, Provençale sauce over, stoned olive garnish.

Providence—Mushrooms, truffe, quenelles, foie gras, stoned olive and Madeira sauce.

Rachel—Fond with beef marrow and Bordelaise sauce.

- Radziwyl*—Soft roe, pink quenelles, mushrooms, gherkins, truffe, Gènevoise sauce.
- Réforme*—Julienne of tongue, truffes, gherkins, mushrooms, beetroot, white of hard egg, lié red currant and Poivrade sauce.
- Régence I.*—Fish quenelles, soft roe, oysters, mushrooms, truffe, Normande sauce.
- Régence II.*—Chicken quenelles, foie gras, truffe, mushrooms, cock's comb, Allemande sauce.
- Renaissance*—Fonds with macédoine, small heaps of cauliflower masked Hollandaise sauce.
- Riche I.*—Truffe, crayfish or prawns, sauce Riche.
- Riche II.*—Fonds with peas Française, Choron sauce, and sliced truffe.
- Richelieu*—Farced mushrooms, farced tomatoes, fonds with purée of chicken, braised lettuce, château potatoes, jus lié.
- Robinson*—Sauteed chicken's liver and duchesse potatoes, Chasseur sauce.
- Rohan*—Fonds with foie gras and truffe, cassolettes with cock's combs and kidneys, Allemande sauce.
- Romaine I.*—Croûstades with gnocchi Romaine, timbale of spinach, Romaine sauce.
- Romaine II.*—Small heaps of plain spinach mixed with chopped anchovies, dariole moulds of pomme Anna.
- Romanoff*—Farced cucumber cassolettes, duchesse croûstades filled with salpicon of celeriac and mushroom, jus lié tomate.
- Rossini*—Croûtes, slices of foie gras and truffes, Perigueux sauce, Rossini potatoes.
- Royal*—As Financière, lié velouté.

- St. Florentin*—Duchesse potatoes mixed with chopped tongue, crumbed with vermicelli (crushed fine), câpes Bordelaise, Bonnefoy sauce.
- St. Germain*—Small timbales of purée of peas, or duchesse croûstades filled with purée of peas, olive shaped carrots, fondante potatoes, Béarnaise sauce.
- St. Hubert*—Braised cabbage, braised lettuce, button onions, demiglace.
- St. Mandé*—Duchesse cassolettes filled with pointes and peas, jus lié.
- Sarde*—Rice croquettes with cheese, saffron flavour, farced cucumber and mushrooms, tomato sauce.
- Sarrasine*—Small rye croquettes, rice cassolettès filled with tomatoes and pimentoes sautés, jus lié tomaté.
- Savoisienne*—Fonds with cucumbers à la crème, noisette potatoes, demiglace.
- Savoy*—Duchesse potatoes, croquette shaped, and sauteed with butter, braised celery, Madeira sauce.
- Saxonne*—Farced cucumbers and tomatoes, jus lié.
- Semillante*—Fish quenelles, carp's roe Meunière, crayfish or prawns, matelotte sauce.
- Sévigné*—Farced lettuce, decorated quenelles, jus lié.
- Sicilienne*—Lazagnes (ribbon macaroni), lié cheese and purée of foie gras and velouté, jus lié.
- Soubeyran*—Croûstades filled with soubise mixed with dice of truffes, Madeira sauce.
- Strasbourgeoise*—Sauerkraut, Frankfort sausages, foie gras, Madeira sauce.
- Suzette*—Purée of peas timbale, purée of celery timbales, and potato timbale, demiglace tomagée.

Talleyrand—Macaroni with julienne of truffe, and foie gras, lié velouté, Périgueux sauce.

Tivoli—Cock's combs and kidneys, lamb's breads, mushrooms, pointes, Ivoire sauce.

Toulouse—Chicken quenelles, braised lamb's breads, cock's comb, and kidneys, mushrooms, truffe, Allemande sauce.

Tourangelle—French beans and flageolet mixed lié velouté.

Trianon—Purée of carrots, purée of green peas, purée of potatoes in timbales, jus lié.

Trouvillaise—Shrimps, mussels, mushrooms, shrimp sauce.

Tzarina—Cucumber with cream and little fennel, suprême sauce, with paprika.

Vert Pré I.—Watercress, straw potatoes, maître d'hôtel butter.

Vert Pré II.—French beans, peas, pointes, watercress, jus lié.

Victoria—Sliced truffe and lobster, Victoria sauce.

Viennoise—Nouille croûstade with spinach, braised celery, potatoes.

Viroflay—Fonds with spinach, château potatoes, jus lié.

Walaska—Sliced crawfish (langouste), truffe, Mornay sauce, with crawfish butter.

Washington—Timbale of Indian corn à la crème, and timbale of Indian corn done as rice à la Grecque, demiglace tomate.

Zingara—Julienne of ham, tongue, mushrooms, truffe, demiglace, tarragon flavour.

SAUCES.

FOND BRUN (BROWN STOCK).

The making of sauces to perfection is the greatest art in cookery. It requires a thorough knowledge of all elements used, a practical and trained experience, and great delicacy of the palate. Good stock should be prepared with care, of which there are several methods by eminent chefs, as follows :

1. Place in a convenient size stewpan about 8lb. of beef, 8lb. of leg of veal, and one old hen, all cut in large squares (the breast of the fowl reserved for other use), two quarts of general stock as indicated in Part II., and boil on a brisk fire to reduce to glaze, stirring occasionally to allow the meat to get thoroughly browned. Great care must be taken not to let it burn. At this stage a sufficient quantity of general stock is added to completely cover the meat. Garnish with carrots, onions, and a bouquet. Allow to simmer about three hours, and strain.

2. Cover the bottom of a braising-pan with large squares of raw beef, veal, and ham, and a piece of clarified butter, sliced carrots, onions, thyme, bay-leaves, nutmeg, and fresh-ground pepper. Fry till golden brown over a sharp fire, stirring constantly, and then add sufficient general stock to entirely cover the meat. Carefully remove the fat as it rises to the surface. Allow about four hours' simmering, and strain.

3. Place in a stewpan about 3lb. of leg of veal and 2lb. of raw ham, cut in large squares, two old partridges, two large carrots, two large onions, and 4oz.

of butter. Stir over a brisk fire so that every part of the ingredients is equally browned; drain the fat off and add about a quart of general stock, and allow to cook until reduced to light brown glaze. This is the decisive moment of success. Add about six quarts of general stock, and simmer three hours. Strain ready for use.

4. To about 10lb. of leg of veal, cut in squares, add 4lb. of lean ham, a pheasant, two partridges, a few sliced carrots, onions, and celery. Place in a stewpan, with a bottle of dry sherry and a pint of meat jelly or aspic, and boil quickly till reduced to glaze, stirring occasionally. Remove the pan from fire and cover it, thus allowing the glaze adhering to the pan to dissolve. Then add sufficient general stock to cover the meat, and simmer for a few hours, with a few cloves, peppercorns, bayleaves, thyme, mushroom trimmings, a few eschalots, and chive. Remove all fat and scum, and strain for use.

FOND BLANC (WHITE STOCK).

5. Have an old fowl and about 1lb. of knuckle of veal, with three quarts of water, a pinch of salt, a bouquet of chervil and lettuce, a little celery and parsley, and simmer three hours. Remove scum and fat, and strain.

6. Place about 8lb. of leg of veal, cut in squares, in a stewpan, with a few sliced onions and carrots, and three pints of stock. Boil over brisk fire till reduced to golden colour glaze. Then add sufficient light stock to cover the meat. Simmer two hours, and strain.

7. Place a few sliced onions in a stewpan, 4lb. of cut-up leg of veal and a few cracked veal bones, 1lb. of cut-up gravy beef, two old hens with the fillets removed, and a quart of general stock. Boil quickly to reduce to very light glaze; then about six quarts of light stock, a pinch of salt, leek, celery, and carrots, and simmer three hours. Skim carefully; have the fillets pounded and mixed with a little of the stock, mix all together and simmer fifteen minutes longer, and strain.

FOND DE POISSON (FISH STOCK).

8. A sliced onion, carrot, and parsnip, sauté with a piece of butter for a few minutes. Add a dessert-spoonful of flour, mixed thoroughly over the fire; then add about 2lb. of cut-up white raw fish, two quarts of water, and half a pint of white wine, salt, white peppercorns, a bouquet, and simmer two hours and strain.

9. To about 8lb. of fresh fish bones, such as brill, whittings, soles, turbot, etc., add eight quarts of water, one bottle of sauterne, salt, two or three sliced onions, a handful of parsley roots, trimmings of white mushrooms, a few white peppercorns, and two peeled lemons; simmer about three-quarters of an hour and strain.

ESPAGNOLE (FUNDAMENTAL BROWN SAUCE).

1. This principal stock sauce is made with a brown roux consisting of equal quantity of clarified butter and flour slowly baked till light brown, and diluted with sufficient No. 1, 2, 3, or 4 brown stock to form

a rather thin sauce, flavoured with a mirpoix, sherry, mushroom trimmings, and allowed to simmer and reduce for several hours; carefully skim off all fat rising to the surface, and strain.

2. Flour baked till golden brown is also used to prepare espagnole instead of brown roux; in this case the stock is poured over the flour gradually, stirring constantly till the necessary thickness is attained, flavoured with a mirpoix, sherry, etc., and finished as above. The advantage in using this second method of thickening is that little, if any, fat floats on the sauce, and greater brilliancy is obtained.

3. In either case the same should be reboiled the following day with more brown stock added, and a small quantity of fresh crushed tomatoes or tomato purée, and simmered an hour or more, which depends on the quality of the stock used, The richer the stock the less cooking required.

DEMIGLACE.

4. Is espagnole reduced by ebullition with additional stock added until a perfect consistency is obtained; and lastly, a small quantity of marsala or sherry is added after straining, and is then ready for use.

ESPAGNOLE MAIGRE.

5. To make this brown fish sauce the proceedings are the same as for espagnole, using fish stock instead of brown meat stock, and white wine instead of sherry.

JUS LIÉ.

1. Rich meat stock reduced by ebullition, and lié or thickened with arrowroot or cornflour, dissolved with sherry, and should be of a perfectly clear dark colour and brilliancy.

JUS DE VEAU LIÉ.

2. Rich veal stock reduced and finished as above, and should be of a light brown colour.

JUS LIÉ (EXTRA).

3. Place in a stewpan about 6lb. of leg of veal, including bone, the meat cut in squares, and the bone cracked, sliced carrot, onion, and a bouquet, and a quart of brown stock. Reduce over a brisk fire (stirring occasionally) to light brown glaze, then add about six quarts of brown stock, simmer two hours and strain, reheat and lié with arrowroot or cornflour, dissolved with a little sherry, simmer a few minutes more and strain, ready for use.

ESSENCE AROMATIQUE.

1. Simmer with a bottle of white wine a few crushed peppercorns, whole spice, coriander seeds, sliced carrot, onion, eschalot, tarragon, chervil, parsley, thyme, bayleaves, cloves, nutmeg, and a little salt for about two hours with a tight-fitting lid, then keep in warm place for a few hours, strain, and, when cold, bottle for use.

ESSENCE DE CHAMPIGNON I. (MUSHROOM
ESSENCE).

2. Allow a quantity of fresh crushed mushrooms to macerate with salt for twenty-four hours, then press the juice out and simmer it for fifteen minutes with spices ; strain, and, when cold, bottle for use.

ESSENCE DE CHAMPIGNON II.

3. About 3lb. of fresh crushed mushrooms, the juice of two lemons, and a little salt. Simmer ten minutes in a tightly covered pan, add about one quart of chicken stock, simmer fifteen minutes more, strain.

ESSENCE DE VOLAILLE (CHICKEN ESSENCE).

4. The carcasses of five or six raw chickens, roughly chopped ; 2lb. of veal, cut in large dice ; sliced onion, carrot, and a bouquet, and about four quarts of chicken stock. Simmer for two or three hours, remove all scum and fat, and strain.

ESSENCE DE GIBIER (GAME ESSENCE).

5. Cut up a wild rabbit, the fore part of a hare, two old partridges, a few carrots, onions, celery, thyme, bayleaves, cloves, and a bottle of white wine. Place in a stewpan over a brisk fire, stirring occasionally. Reduce to glaze, and moisten with sufficient general stock to entirely cover the game. Simmer two or three hours, and strain for use.

ESSENCE DE TRUFFE.

6. Place in a stewpan with tight-fitting cover 3lb. of fresh truffe, one bottle of sherry, one quart of rich stock, a little nutmeg and pepper, and a pinch of salt, cover, and boil for about thirty minutes. Strain for use. (The truffles can be used for garnishes, etc.)

ESSENCE OU FUMET DE POISSON (FISH ESSENCE).

7. Fish stock reduced by ebullition to about one-third of its normal quantity, strained ready for use.

ESSENCE DE JAMBON (HAM ESSENCE).

8. To about 2lb. of cut-up lean ham, a sliced carrot, onion, parsley, thyme, bayleaf, add a pint of chablis or sauterne, boil till reduced to glaze, moisten with about three pints of veal stock, simmer one hour, and strain for use.

GLACE DE VEAU (VEAL GLAZE).

Place about 10lb. of lean veal, cut in squares, in a stewpan with two old hens, some flavouring vegetables, and sufficient general stock to entirely cover the meat, and simmer till quite done. Remove scum and fat and strain. Reduce this stock on a brisk fire till a light coloured glaze is obtained, and strain ready for use.

COULIS D'ECREVISSE.

This essence or coulis is the most delicious flavouring element imaginable, and imparts a perfect flavour

to all sorts of *recherché* dishes. A renowned gastronome once said that the coulis is to sauces and ragouts what physiognomy is to men—it gives brilliancy and life. To prepare this costly article, about three dozen live crayfish are cooked in sufficient best fresh white wine courtbouillon to cover them. When cold the tails are shelled. The entire shells and about a dozen blanched almonds are pounded to a paste. The tails are then added, and all is again pounded to a fine purée, and about a quart of the hot courtbouillon is gradually poured in, stirring constantly to obtain a thorough homogeneous mixture. About a pint of rich jus de veau is added lastly. Reheat (must not boil) and pass through a tammy cloth. It is then ready for use.

VELOUTÉ (ORDINAIRE).

Prepare a roux with equal quantity of butter and flour, cook a few minutes, and mix sufficient white stock (No. 5, 6, or 7) into it. To produce the proper thickness simmer about an hour, flavour with a bouquet and white mushroom trimming if necessary, and strain.

The thickening is also made with cornflour, or crème de riz, which has to be diluted with cold stock first and added to the remainder.

VELOUTÉ (EXTRA).

Place 4lb. or 5lb. of cut-up lean veal in a stewpan with an old fowl (fillets removed), sliced onion, celery and parsley, and a quart of white stock; boil on a brisk

fire till reduced to light glaze, add sufficient dry flour, and moisten with five or six quarts of white stock, flavour with mushroom trimmings, and simmer till the meat is done, which is then removed, and the sauce strained.

ALLEMANDE.

Velouté in which a little essence of chicken and mushroom is added, and reduced by ebullition to the degree of perfection, and lié with yolks of eggs, mixed with cream and fresh butter, reheated and strained.

VELOUTÉ DE POISSON (FISH VELOUTÉ).

Proceedings are the same as for velouté ordinaire, using fish stock in place of chicken or veal stock.

SUPRÊME (SUPREME SAUCE).

As the word implies, this is the supreme of all white sauces. Sufficient velouté with additional essence of chicken and mushrooms is reduced, and cream added gradually till a perfect delicate brilliancy is attained, and finished with pieces of fresh butter when strained.

BÉCHAMEL I.

White roux made with equal quantity of fresh butter and dry flour, cooked a few minutes, and moistened with sufficient boiling milk flavoured with onion, bayleaf, and mignonette pepper to produce a rather thick sauce; salt, simmer about twenty minutes, and strain.

BÉCHAMEL II.

Place a piece of butter in a saucepan with sliced onion, carrot, bayleaf, and mignonette pepper, stir over fire till slightly coloured, add dry flour to make a roux, cook a few minutes longer, and moisten with sufficient white stock to produce a thick sauce, add salt, and simmer one hour, strain and add about half a pint of cream to every quart of sauce.

SAUCE AU BEURRE (MELTED BUTTER SAUCE).

Melt equal quantity of fresh butter and best flour in a saucepan, stir, and moisten with sufficient boiling water to produce a sauce of medium thickness, add a pinch of salt and finely ground pepper, allow to simmer a few minutes, and strain, and stir into it a piece of fresh butter, about $\frac{1}{2}$ lb. to each pint of sauce and a little juice of lemon (sometimes *lié* with yolk).

SAUCE TOMATE I.

Place dice of lean ham in a saucepan, with sliced carrot, onion, thyme, bayleaf, white peppercorns, and fry with a piece of butter till lightly coloured, add flour to make a roux, cook a few minutes longer, and moisten with sufficient tomato purée or fresh crushed tomatoes and white stock to produce the proper consistency, salt, soupçon of garlic (optional), cook slowly for an hour or so, and strain.

SAUCE TOMATE II.

Place about 6 lb. of crushed tomatoes in a saucepan with a pint of white wine, sliced carrot, onion, celery, bouquet, pinch of salt and mignonnette, pepper;

simmer fifteen to twenty minutes and add about half a pint of espagnole, half a pint of velouté, and a pint of good stock, cook half an hour longer and strain.

SAUCE CHAUDE.

Africaine—Demiglace, onion flavour, madeira heated with chopped truffle and cayenne, and mixed.

Albert—Hot horseradish sauce.

Albuféra—Suprême sauce mixed with veal glaze, pimento, cayenne.

Ambassadrice—Pounded chicken mixed with cream, and added to suprême sauce.

Américaine—Mirpoix of carrots, eschalots sauteed with butter, and pounded lobster and spawn, chervil, white wine and cayenne simmered, a little cognac added and tomato purée, seasoned to taste, finish with a little espagnole, simmer again and strain.

Amirale—Fish velouté, lié anchovy butter, truffle and capers.

Aurore—Béchamel or velouté mixed with tomato sauce and glaze.

Ayoli—Pounded garlic, yolks of eggs, oil, juice of lemon, and seasoned.

Banquière—Velouté mixed with veal glaze, tomato sauce, madeira, lié cream and fresh butter.

Batarde—Melted butter sauce, lié yolks, juice of lemon.

Bavaroise—Hollandaise sauce, horseradish flavour, finished with crayfish or lobster butter.

Béarnaise—White wine reduced with eschalots, tarragon, yolks of eggs added and sufficient

butter gradually whisked in, juice of lemon, glaze, and chopped tarragon.

Beauharnaise—Béarnaise sauce mixed with purée of tarragon (pale green).

Belle Vue—Apple sauce and horseradish sauce mixed, and tabasco.

Belmont—Demiglace with sliced truffe and mushrooms.

Bennet—Rich demiglace, finished with cayenne and chopped olives.

Bercy—Eschalots, white wine, and mignonette pepper, simmered, blended with fish velouté, fish essence, juice of lemon, and parsley.

Bigarrade—Blanched julienne of orange rind and lemon, blended with madeira sauce, game essence, juice of orange, curaçao.

Bonne femme—Fish velouté, eschalot flavour, lié yolks and cream.

Bonnefoy—Bordelaise sauce mixed with maître d'hôtel sauce and tarragon, beef marrow.

Bordelaise—Bordeaux red wine and eschalots simmered with little powdered thyme, blended with espagnole, reduced and finished with meat glaze and juice of lemon.

Boston—Robert sauce with French mustard and fresh butter.

Bourguignonne—Red Burgundy wine simmered with eschalots, powdered thyme, and bayleaf, lié with kneaded butter and flour, finished with fresh butter and cayenne, and glaze.

Brésoise—Demiglace and juice of orange, purée of chicken's liver lastly.

Bretonne—Vin blanc sauce with julienne of celery, leeks, and mushrooms.

Britannia—Apple sauce with finely grated horse-radish, orange juice, and little marmalade.

Burdwan—Demiglace with soy, ketchup, glaze, and cucumber.

Byron—Italienne sauce with claret and chopped truffe.

Canotière—White matelotte sauce.

Capécienne—Vin blanc sauce, tomato sauce, and Béarnaise mixed.

Cardinal—Half Hollandaise and half fish velouté finished with lobster or crayfish butter.

Carignan—Madeira sauce with truffe and duck essence.

Castillane—Demiglace with paprika, glaze, and chopped ham.

Catalane—Demiglace, cayenne, mustard mixed with sherry lastly, parsley.

Cavalier—Demiglace with tomato pulp, chopped chutney, capers, pickles, and French mustard mixed with tarragon vinegar.

Chambord—Fish essence, claret, espagnole maigre, and herbes, simmered till a rather thick sauce is produced, finished with butter and salmon glaze.

Chantilly—Béchamel, mixed with whipped cream.

Charcutière—Robert sauce with chopped or sliced gherkins.

Chasseur—Eschalots and sliced fresh mushrooms sauteed, white wine, simmered, blended with demiglace and tomato, reduced and finished with fines herbes and parsley.

Châteaubriand—Maître d'hôtel butter mixed with meat glaze and demiglace.

Cherbourg—Béchamel, blended with crayfish butter, and coulis.

Chevreuril—Poivrade sauce, red currant jelly, claret, cayenne.

Chivry—Velouté mixed with green fines herbes butter.

Choron—Béarnaise and tomato pulp mixed.

Comtesse—Velouté mixed with purée of foie gras and truffe.

Cordelier—Madeira sauce with purée of foie gras and truffe.

Crapaudine—White wine and eschalots simmered, blended with demiglace, cayenne, finished with fresh butter.

Créole—Tomato sauce with eschalots, green pepper, tarragon and chervil, white wine, strained, julienne of pimentoes lastly.

Cumberland—Demiglace, paprika, red currant jelly dissolved with port, lemon and orange juice, mixed mustard and glaze last.

Cussy—Madeira sauce with pigeon essence.

Czarine—Demiglace, with raisins, cèpes, and gherkins.

Danoise—Vin blanc sauce with anchovy essence, lobster butter and fish glaze, creamed.

Demideuil—Velouté with chopped truffe.

Demidoff—Madeira sauce with chopped truffe.

Diable—French vinegar reduced with eschalots, blended with little espagnole and mixed with mustard, a dash of Worcester sauce and tabasco, cayenne to taste, finished with butter.

Diane—Poivrade sauce, game essence, finished with cream and butter.

Digestive—Apple sauce mixed with tomato sauce, curry paste, and French mustard.

Diplomate—Normande sauce blended with lobster butter, essence of mushroom, well buttered, dice of truffle and lobster.

Divine—Hollandaise sauce with whipped cream.

Duchesse—Béchamel finished with cream and butter, dice of ham.

Dugléré—Essence of fish simmered with chopped eschalots, dice of tomatoes, chopped parsley, and white wine, seasoned, and blended with fish velouté.

Ecossaise—Béchamel with brunoise of carrots, celery, and French beans.

Epicurienne (Sauce au beurre)—Melted butter sauce, flavoured with mushroom ketchup, French vinegar, and cayenne.

Estragon—Hollandaise sauce, flavoured tarragon vinegar, and chopped tarragon leaves.

Etretat—Allemande sauce and tomato sauce mixed, and fish essence, bearded oysters, and sliced mushrooms.

Fermière I.—Melted butter sauce, mixed with Soubise and fines herbes.

Fermière II.—Demiglace and tomato sauce mixed, chopped eschalots, capers, and fines herbes.

Figaro—Béarnaise mixed with chopped capers.

Financière—Demiglace with essence of mushroom, essence of truffle and madeira, truffle, mushroom, quenelle, and cock's comb and kidneys.

Fines Herbes—Vin blanc sauce with chopped fines herbes.

Finoise—Tomato sauce with green peppers, well buttered.

Flamande—Melted butter sauce, finished with French mustard, juice of lemon, and chopped parsley.

Fleurette—Fish velouté, lié yolks and butter, chopped chive, chervil and parsley, juice of lemon.

Foyot—Béarnaise with veal glaze.

Française I.—Sauce Estragon mixed with tomato purée.

Française II.—Béarnaise mixed with tomato purée, crayfish butter, and coulis.

François Ier.—Vin blanc sauce mixed with dice of tomatoes and mushrooms.

Gastronome—Veal jus lié and demiglace, mixed with champagne and simmered, well buttered.

Génevoise—Mirpoix sauteed with salmon trimmings or head, simmered with claret, blended with demiglace, seasoned, strain, finish with anchovy butter and essence, glaze.

Godard—Demiglace with mushroom essence, champagne or white wine, reduced.

Gourmet—Génevoise sauce finished with lobster butter and crayfish essence or coulis, fish quenelles, truffles, and prawns.

Grand Veneur—Poivrade sauce, lié with marinade, glaze (sang de gibier).

Granville—Vin blanc sauce with shrimps, mushrooms, and truffles.

Hachées—Chopped onion and eschalots, simmered with little vinegar, blended with espagnole

and tomato sauce, chopped capers, gherkins, mushrooms, and ham, anchovy and butter lastly.

Havraise—Vin blanc sauce with mussels, shrimps, and truffles.

Henri IV.—Béarnaise with meat glaze.

Hollandaise—Little boiling water and a pinch of salt, pepper, yolks of raw eggs whisked over slow fire or bain-marie till it attains consistency of thick cream, add juice of lemon, cayenne, and oiled butter, and whisked to produce a thick sauce.

Homard—Fish velouté, lié, fish essence, finished with lobster butter.

Hongroise—Fish velouté and paprika, well buttered.

Hussarde—Eschalots and garlic, simmered with little white wine, blended, demiglace and tomato sauce, strained, finished with finely grated horseradish, chopped ham, and parsley.

Impératrice—Allemande sauce with essence of truffe and chicken, finished with double cream.

Ivoire—Suprême sauce with a little veal glaze.

Joinville—Normande sauce, lié crayfish butter and coulis.

Jubilaire—Game sauce with mushroom essence, glaze, and minced olives.

Juliette I.—Suprême sauce with tarragon.

Juliette II.—Chicken velouté with purée of chicken's liver, tarragon, and chervil.

Laguipierre—Vin blanc sauce with fish essence and glaze.

Lavallière—Madeira sauce with game essence, julienne of truffe and tarragon, lié sour cream.

Livonienne—Veal glaze dissolved with little jus lié and fresh butter, mixed briskly, cream, and chopped fennel.

Lyonnaise—Demiglace with onions and white wine.

Madère—Madeira sauce or demiglace, simmered with madeira.

Maltaise—Hollandaise sauce, orange flavour and orange juice.

Maillot—Madeira sauce with pounded hard eggs and cayenne.

Maintenon—Thick Soubise with cream sauce, cayenne, and parmesan.

Marchand de Vin—Chopped eschalots and claret, simmered and blended with glaze and a little demiglace, well buttered.

Maréchale — Allemande sauce with mushroom essence.

Marguery—Hollandaise sauce with purée of oysters and fish essence.

Marigny—Demiglace and tomato sauce, mushroom essence, olives, and mushrooms.

Marinière—Bercy sauce with essence of mussels, lié.

Marseillaise—Hollandaise sauce and tomato purée, highly seasoned.

Maryland—Chicken velouté with veal glaze, pimento, and paprika.

Matelotte—Made with the fish liquor used, red or white wine blended with espagnole or fish velouté, mushroom essence, lié.

Médicis—Béarnaise with reduced burgundy and tomato purée.

Mon Rêve—Three parts of rich béchamel to one part of Tartare sauce.

Montebello—Béarnaise and tomato pulp.

Mornay—Béchamel lié cream and parmesan; when used for fish, flavour with essence of fish.

Moscovite—Poivrade sauce and venison sauce, Malaga wine.

Mousseline—Hollandaise sauce and whipped cream

Mousseuse—Kneaded fresh butter with salt and little warmed water, whisked till frothy, add whipped cream, served nearly cold.

Nantua—Fish velouté with crayfish or lobster butter, truffe and lobster dice.

Napolitaine—Venison sauce and tomato, horseradish flavour.

Nicoise—Tomato sauce and veal glaze.

Nivernaise—Allemande sauce with small olive-shaped carrots.

Noisette—Hollandaise sauce with hazel-nut butter added lastly.

Norah—Robert sauce with soy, Worcester sauce, ketchup, glaze, and juice of lemon.

Normande—Fish velouté, lié yolks and butter, mussel liquor, mushroom essence.

Orientale—Américaine sauce, curried, and finished with cream.

Orléans—Fish velouté, mushroom essence, lié yolks and cream, finished with crayfish butter and coulis, cayenne.

Paloise—Béarnaise made with mint instead of tarragon.

Paprika—Rich velouté, lié cream, and paprika.

- Pauvre homme*—Deville sauce with chive.
- Périgueux*—Chopped truffes, simmered with madeira, blended with demiglace.
- Picard*—Poivrade sauce, tarragon flavour, finish with butter.
- Piquante* — Chopped eschalots, French vinegar, simmered ten to fifteen minutes, add white wine and espagnole, allow to simmer fifteen minutes longer, and mix in chopped gherkins, tarragon, and fines herbes.
- Poivrade* — Mirpoix, simmered with butter, herbs, and crushed peppercorn, moisten with French vinegar and boil down to half original quantity, add espagnole, cook half an hour and strain, finish with butter.
- Polonaise*—Velouté with cream, horseradish flavour, fennel, and cream.
- Portugaise*—Tomato sauce with veal glaze, garlic flavour, and rings of fried onions.
- Poulette* — Allemande sauce, mushroom essence, chopped parsley.
- Princesse* — Béchamel with chicken essence and cream.
- Princièrè*—Fish velouté with fish glaze, crayfish or lobster butter, crayfish coulis, julienne of truffe, and lobster.
- Provençale*—Dice of tomatoes and chopped eschalots, garlic flavour, simmered with olive oil, moisten with white wine and espagnole, finish with glaze.
- Ravigotte* (Chaude)—White wine, simmered with chopped eschalots, tarragon, chervil, and chive, blended with Allemande sauce.

Réforme—Red currant jelly and sherry, simmered till dissolved, blended with demiglace, cayenne, julienne of truffe, tongue, gherkins, beetroot, mushroom, and hard whites of eggs.

Régence I. — Allemande sauce with mushroom essence, truffe essence, veal glaze; if required for fish, use Normande sauce, mushroom essence, and fish glaze.

Régence II.—Rich demiglace, reduced with Rhine wine, truffe essence.

Reine Ena—Rice cooked with milk, lemon rind, mace, salt; when done, sieved, diluted with cream.

Reine Marie—Demiglace and anchovy essence.

Remi—Béarnaise with chopped mint and sliced olives.

Ricardo—Demiglace and game sauce, marsala, glaze.

Riche—Normande sauce, blended with lobster butter, dice of truffe, and lobster.

Richelieu—Game sauce with truffe and madeira.

Robert—Chopped onions, sauteed with butter, then moisten with white wine, and reduced, mix with demiglace, veal glaze, add mixed mustard lastly.

Romaine—Poivrade sauce, piquante sauce, and sultanas.

Roosevelt—Tomato and apple sauce, lemon flavour.

Rouennaise—Bordelaise sauce with purée of duck's liver.

Rubens—Fish velouté and anchovy essence, anchovy fillets, hard eggs, and fines herbes.

Russe—Meat glaze and little jus lié, stirred with lobster butter, anchovy essence, and sour cream.

St. Malo—Vin blanc sauce, eschalot flavour, mustard, and anchovy butter.

St. Menehould—Béchamel with veal glaze, chopped parsley, and sliced mushrooms.

Saxonne—Fish velouté with fish glaze, mustard, and lemon rind.

Sicilienne—Demiglace, marsala, paprika, cayenne, rings of fried onions.

Smitane—Purée of onions, blended with white wine and sour cream.

Solférino—Demiglace and Châteaubriand sauce mixed, tarragon and cayenne.

Soubise—Purée of onion diluted with béchamel or velouté, cream.

Souchet I.—Julienne of carrots, celery and onions, parsley, cooked with fish essence and white wine, buttered.

Souchet II.—As Souchet I., blended with fish velouté, lié.

Soyer—Rich vin blanc sauce, highly flavoured with fines herbes and lié crayfish coulis.

Stragotto—Tomato sauce and piquante sauce.

Sultane—Demiglace and game essence, port wine and sultanas.

Texienne—Curry sauce, saffron flavour, and fines herbes.

Tortue—Rich demiglace, turtle herb flavour, madeira, and cayenne.

Toulouse—Allemande sauce with mushroom and truffe essence.

Tyrolienne—Prepared as Béarnaise, using oil instead of butter, finished with tomato pulp.

Valois—Béarnaise and veal glaze.

Venaïson—Game Poivrade sauce, red currant jelly, and cream.

Vénitienne—Vin blanc sauce, lié green fines herbes butter.

Vernet—Vénitienne sauce with julienne of gherkins, truffe, mushrooms, and hard white of egg.

Véron—Béarnaise with tomato purée, Normande sauce, and anchovy butter.

Vertpré—Velouté with pounded herbes, tarragon, and chervil.

Victoria—Lobster sauce with dice of mushroom, truffe, and lobster.

Viennoise—Poivrade sauce with juice and rind of oranges and lemon, cut julienne style, lié sour cream.

Villageoise—Veal velouté, mixed with veal glaze and Soubise.

Villeroi—Thick Allemande sauce with truffe and mushroom essence.

Vin Blanc—Eschalots and white wine simmered, blended with fish essence and liquor, fish velouté, lié yolks and fresh butter, lemon.

York d'—Demiglace, cinnamon flavour, red currant jelly, juice of orange, and julienne of orange rind.

Zingara—Demiglace and tomato sauce, glaze, julienne of truffe, and tongue.

Zouave—Demiglace and tomato sauce, flavour of chilli, garlic, tarragon, glaze, and mustard.

SAUCE FROIDE (COLD SAUCES).

- Alphonso*—One part of walnut ketchup, two parts of Spanish port and French vinegar to taste (for game).
- Andalouse*—Mayonnaise sauce with tomato pulp, julienne of pimentoes.
- Bâtarde*—Mayonnaise sauce with eschalot juice, tomato pulp, anchovy essence, and tarragon.
- Benton*—A tablespoonful of finely grated horseradish, one teaspoonful of mixed English mustard, one of caster sugar, four of vinegar, four tablespoonfuls of cream, and mixed (for cold round of beef).
- Bohémienne*—Mayonnaise sauce with additional tarragon vinegar, mustard, and mignonette pepper, cream lastly.
- Cabaret*—Pounded eschalots, garlic, parsley, and tarragon, dissolved glaze and juice of lemon added slowly, seasoned.
- Cambridge*—Purée of hard yolks of eggs, anchovies, tarragon, chervil, chive, salt, cayenne, tabasco, oil, and vinegar; all mixed as mayonnaise.
- Cazanova*—Mayonnaise sauce with julienne of hard whites of eggs and truffe.
- Chantilly*—Mayonnaise with juice of lemon and whipped cream.
- Christopher*—Harvey sauce, mushroom ketchup, port wine, juice of lemon, mixed with little sugar, salt, cayenne, tabasco.
- Cocktail* (American, for oysters)—Tomato catsup, tomato sauce, Worcester sauce, juice of lemon,

finely grated horseradish, cayenne, tabasco, chilli vinegar, allowed to macerate two hours, strain, and served well iced.

Cramberge—Purée of American cranberries, flavoured with lemon juice, sugar, and cinnamon.

Cumberland—Red currant jelly dissolved with port wine, orange and lemon juice, eschalot and ginger flavour, blanched rind of orange and lemon cut as julienne, little mustard added when cold.

Dumas—Pounded tunny fish and anchovies with hard yolks of eggs mixed with French mustard, salt, mignonette pepper, oil, and vinegar; chopped hard eggs and gherkins lastly.

Epicurienne—Purée of cucumber, gherkins, capers, chutney, mixed with anchovy essence, cream, and mayonnaise sauce.

Francis—A spoonful of caster sugar dissolved with Orléans vinegar, a dash of tabasco, and mustard, mixed with half cream and half mayonnaise sauce (for brawn).

Friar—Red currant jelly dissolved with juice of orange mixed with grated horseradish, French mustard, salt, dash of tabasco, shredded orange rind.

Garrick—A dessertspoonful of made mustard mixed with one of white wine vinegar, one of Worcester sauce, salt, and a dash of tabasco, mixed with a gill of cream.

Genoise—Pounded pistachio nuts and almonds and purée of fines herbes blended with cold béchamel, sieved, and mixed with mayonnaise.

Gloucester—Mayonnaise mixed with Worcester sauce, chive, cayenne, juice of lemon, and sour cream.

Gothic—Pounded chillies and hard eggs, saffron flavour, blended with salt, cayenne, oil, and vinegar.

Gribiche—Vinaigrette sauce, lié with pounded hard yolks of eggs, chopped tarragon and hard white of eggs added lastly.

Irlandaise—Mayonnaise with pounded fines herbes (light green), julienne of vegetables, and tarragon.

Italienne—Mayonnaise mixed with purée of cooked calves' brains and chopped fines herbes.

Livonienne—Dissolved glaze blended with sour cream, chive, fennel, and juice of lemon.

Livournaise—Pounded anchovies slowly blended with oil and vinegar and mignonette pepper to form a smooth, thick sauce.

Mauretania—Vinaigrette sauce mixed with finely chopped mustard pickles (piccalilli).

Maximilien—Mayonnaise mixed with tomato pulp and tarragon.

Mayonnaise — The fundamental cold sauce. Four raw yolks of eggs, a pinch of salt, fresh ground pepper, and a teaspoonful of dry mustard and the juice of half a lemon, briskly stirred till amalgamated; then gradually mix a bottle of the best table oil, stirring quickly with an additional supply of juice of lemon occasionally. The whole process should be executed under the five minutes to obtain a thick creamy sauce. If a tablespoonful of boiling water or milk is added lastly, the sauce will keep creamy longer.

Mayonnaise Russe—Mayonnaise as above, mixed with tarragon vinegar, finely grated horseradish, and a small quantity of dissolved aspic, and whipped till frothy.

Moreno—Mayonnaise sauce with purée of pimento and tabasco.

Mousquetaire—Mayonnaise sauce with eschalot juice, chive, cayenne, and dissolved veal glaze.

Mousseline—Mayonnaise with whipped cream.

New Yorkaise—Apple sauce and cranberry sauce mixed.

Norvégienne—Mayonnaise sauce, made with pounded hard yolk of eggs and French mustard.

Oxford—Same as Cumberland, using orange juice and rind, the latter grated, no lemon.

Prince de Galles—Vincent sauce and Gothic sauce mixed.

Raifort—Finely grated horseradish mixed with salt, cayenne, mustard, and vinegar, blended with whipped cream.

Ravigotte — Vinaigrette sauce with fines herbes, chopped capers, gherkins, and a soupçon of eschalots.

Remoulade—Tartare sauce mixed with French mustard and anchovy essence.

Roosevelt—Purée of raw tomatoes mixed with purée of apples, juice of lemon, slightly sweetened, ginger flavour.

Russe—Mayonnaise mixed with purée of lobster and purée of caviar and Worcestershire sauce.

Sibérienne—Mayonnaise sauce mixed with anchovy essence and finely grated horseradish.

Suédoise—Mayonnaise with French mustard, cream, and finely grated horseradish.

Tartare—Mayonnaise sauce with flavour of eschalots, chopped chive, tarragon, gherkins, capers, and parsley.

Tyrolienne—Mayonnaise sauce with tomato purée.

Udaipur (Indian paste)—Pounded anchovies, capers, hard eggs, mustard and curry paste, sieved.

Universelle—Eschalot vinegar, ketchup, port wine, cayenne, powdered spice, blended with anchovy essence.

Valentine—As *Suédoise* with the addition of tarragon and chervil.

Verte—Mayonnaise mixed with purée of tarragon, chervil, chive, parsley, and watercress, sieved.

Vincent—Pounded hard eggs with tarragon, chervil, chive, watercress and parsley, blanched sorrel and spinach also pounded, sieved and mixed with mayonnaise sauce and a little Worcester sauce.

CHAUD-FROID SAUCES.

Blanche (white)—Allemande sauce with chicken jelly or dissolved aspic; for fish, use fish velouté.

Brune (brown)—Demiglace with veal or meat jelly or dissolved aspic or gelatine.

Mayonnaise—Mayonnaise sauce with dissolved aspic. Mayonnaise containing gelatine or aspic, when set, is apt to produce beads of oil on the surface. To counteract this effect, a little, warm velouté should be mixed with it.

Rouge (pink)—Velouté with tomato pulp and dissolved aspic; in some cases tomato sauce only is used.

Rouge (pink)—Mayonnaise sauce with tomato pulp and dissolved aspic or gelatine.

Verte (green)—Velouté and purée of tarragon, chervil and spinach, with chicken jelly or aspic, or Vénitienne sauce.

Verte (green)—Mayonnaise with purée of tarragon, chervil and spinach, and aspic.

BEURRE COMPOSÉS (SAVOURY BUTTERS).

These savoury butters are used to finish compound sauces, and to give them the necessary and fluent delicate flavours.

Beurre d'Anchois—About a dozen filleted and cleaned anchovies pounded to a purée with about 6oz. to 8oz. of fresh butter, sieved.

Beurre de Caviar—A tablespoonful of caviar pounded with $\frac{1}{2}$ lb. of butter, seasoned and sieved.

Beurre de Crevettes (Prawn)—About 6oz. of picked prawn pounded with $\frac{1}{2}$ lb. of butter, seasoned with salt and fresh ground pepper, sieved.

Beurre d'Ecrevisses (Crayfish)—Equal quantity of picked crayfish and fresh butter, sieved.

Beurre d'Echallotte—Equal quantity of chopped, blanched, and pounded eschalot and fresh butter, seasoned and sieved.

Beurre d'Estragon (Tarragon)—About 6oz. of fresh tarragon pounded with 8oz. of fresh butter, seasoned and sieved.

Beurre de Homard (Lobster)—About $\frac{1}{2}$ lb. of lobster, $\frac{1}{2}$ lb. of spawn, and $\frac{1}{2}$ lb. of fresh butter, sieved.

Beurre Maître d'Hôtel—Kneaded butter with salt, fresh ground pepper, chopped parsley, and juice of lemon.

Beurre Manié—Equal quantity of fresh butter and flour kneaded, used for thickening purposes.

Beurre Montpellier (Green savoury butter)—Blanched and picked watercress, parsley, tarragon, chervil, sorrel, spinach, and chopped eschalots, pounded and mixed with pounded gherkin, capers, a few anchovy fillets, a soupçon of garlic, hard yolks of eggs, and equal quantity of bulk of fresh butter, seasoned and sieved.

Beurre de Moutarde (Mustard)—A tablespoonful of mustard to $\frac{1}{4}$ lb. butter, seasoned.

Beurre de Raifort (Horseradish)—A tablespoonful of finely grated horseradish kneaded with $\frac{1}{4}$ lb. of butter.

PLATS FARINEUX (FARINACEOUS DISHES).

Gniocchi—Made similar to *pâte à choux* with about half a pint of milk, salt, nutmeg, 4oz. of butter; when boiling, remove from fire, and mix $\frac{1}{2}$ lb. of sieved flour, stir over fire again a few minutes to form a thick paste, and add gradually, off the fire, five or six eggs, 4oz. of grated parmesan, rolled on floured board into size of Spanish olives, or pressed through a plain piping bag and tube, and blanched and served with cream sauce and cheese.

Gniocchi Parmentier—To about 1lb. of fresh dry mashed potatoes add 2oz. of butter, 6oz. of sieved flour, salt, pepper, and nutmeg, mixed and rolled into size of walnuts. Blanched and served with grated cheese and butter and gratinés.

Gniocchi Romaine—About $\frac{1}{4}$ lb. of semolina cooked in a pint of milk, salt and nutmeg; when cooked, lié with two or three yolks of eggs and spread on a dish to cool, then cut in rings with an inch paste cutter, and served on gratin dish with grated parmesan and gratiné or Mornay sauce and gratiné.

Nouille—One pound of flour, three eggs and five yolks, salt and nutmeg, 1oz. of butter kneaded to a stiff paste, allowed to stand several hours, then rolled very thin and cut into shreds. Blanched, and served as macaroni.

Polenta—About $\frac{1}{2}$ lb. of ground Italian corn (maïs flour) cooked in a quart of water, salt, and nutmeg, fifteen to twenty minutes; take off fire and add 3oz. of butter and 4oz. of grated cheese, mix thoroughly and spread on a dish to cool, cut in fancy shape, heated in butter when required, and served with grated cheese, or tomato sauce and cheese over.

MACARONI.

À l'Allemande—Blanched, mixed with salt, pepper, and nutmeg, served in timbale with brown crumbs and beurre noisette.

Bourgeoise—Blanched, blended with cream, grated gruyère and parmesan, salt, nutmeg, served in cocottes.

Calabaise—Blanched, mixed with tomato sauce, seasoned, chopped fried onion, garlic flavour, cheese, and butter.

Garibaldi—Blanched, blended with velouté, seasoned, grated cheese, and strips of pimentoes.

Gratin—Blanched, blended with béchamel, seasoned, grated cheese in gratin dish, with cheese and crumbs and gratinés.

Italienne I.—Blanched, mixed with tomato sauce, butter, cheese.

Italienne II.—Blanched, lightly finished cooking in milk or stock, served with cheese and butter.

Italienne III.—Blanched, served with julienne of mushrooms, good veal gravy, seasoned.

Lazagnes—Ribbon macaroni, prepared as macaroni.

Milanaise I.—Blanched, served with julienne of ham, truffe, and mushroom, tomato sauce, and cheese.

Milanaise II.—Blanched, served with julienne of tongue, chicken, truffe, Allemande sauce, and cheese.

Nantua—Blanched, blended with Nantua sauce and truffe.

Napolitaine—Blanched, served with rich demiglace and tomato sauce, and parmesan.

Polonaise—Blanched, and served with Polonaise butter.

Ravioles—Ravioles are made similar to rissoles, with nouille paste rolled very thin. The farce or mixture used is made of spinach, pounded, or salpicon of veal, chicken, etc., as the case requires. They are then blanched and served in timbales with tomato sauce, cheese, and butter, also with strong jus lié and au gratin with cheese over, butter, and gratinés.

Rossini—The very large macaroni, blanched and cut in cubes, which are farced with truffed chicken farce, and served with rich tomato sauce and parmesan.

Sauveteur—Blanched, mixed with cheese, cream, and gratinés.

Sicilienne—Blanched, blended with purée of chicken's liver and velouté, seasoned, parmesan.

Spaghetti—Very fine macaroni, prepared same as macaroni.

RIZ (RICE).

Pilaw ou Pilaff—Sauteed or fried with little oil and butter till lightly browned, with chopped onion, moistened with stock, seasoned, and allow to cook in oven; when done, mixed with fresh butter.

Risi-Bisi—Blanched rice mixed with cooked green peas, butter, and seasoned.

Riz au Gras—Lightly blanched and finished cooking with butter, and moistened with consommé or stock.

Riz Cröle—As Pilaw, with dice of red peppers and tomatoes.

Riz Grecque—As Pilaw, mixed with shredded lettuce, peas, and pimentoes, and small Chipolata sausages.

Riz Ménagère—Lightly blanched, drained, and sauteed with butter, dice of lean bacon, and moistened with stock, seasoned; when done, mixed with little tomato sauce, and garnished with fried sausages.

Rizotto—Prepared as above, finished with fresh butter and grated cheese. Milanaise, with Milanaise garnish ; Portugaise, with tomatoes ; Piémontaise, with Piémont truffes, etc.

Riz Suisse—As Pilaw, with a pinch of saffron, cream, and grated Gruyère cheese.

Riz Turque—As Pilaw, mixed with a pinch of saffron, and dice of tomatoes.

Riz Valencienne—As Riz Turque, with the addition of dice of green peppers mixed with the chopped onion, tomato sauce, and cooked green peas lastly.

PART VI.

ENTRÉES VOLANTE ET MIXTE (LIGHT ENTRÉES).

BOUCHES.

Bohémienne—Filled with salpicon of foie gras and truffe, Madeira sauce.

Bouquetière—Filled with macédoine of vegetables, lié with velouté.

Cardinale—Filled with shrimps and mushrooms, Riche sauce.

Carème—Dice of fish and fish cream sauce.

Chasseur—Salpicon of game, mushroom, and Chasseur sauce.

Dauphine—Cock's comb and kidneys, truffe, Allemande sauce.

Diane—Salpicon of game and truffe, game sauce.

Don Juan—Salpicon of chicken, mushroom, truffe, and demiglace.

Duchesse—Pointes and purée of chicken, truffe, suprême sauce.

Elysienne—Salpicon of chicken and mushrooms, velouté, and crayfish butter.

Financière—Salpicon Financière, Madeira sauce.

Gracieuse—Purée of quails, salpicon of tongue and truffe, lié cream.

- Grand Duc*—Pointes, truffe, béchamel sauce.
- Hollandaise*—Flaked salmon, Hollandaise sauce.
- Impériale*—Shrimps, oysters, truffe, shrimp sauce.
- Indienne*—Chopped hard eggs, rice, curry sauce.
- Isabelle*—Salpicon of tongue, truffe, suprême sauce, with purée of chicken.
- Joinville*—Salpicon of shrimps, mushrooms, and truffe, Joinville sauce.
- Mirabeau*—Salpicon of sole, anchovy fillets, anchovy sauce with tarragon, farced olive on top.
- Mogador*—Salpicon of chicken, tongue, foie gras, truffe, and béchamel.
- Monseigneur*—Purée of soft roe and truffe, riche sauce.
- Montglas*—Salpicon of truffe, mushrooms, foie gras, tongue, and Madeira sauce.
- Nantua*—Salpicon of prawn or lobster and truffes, Nantua sauce.
- Périgourdine*—Purée of truffe.
- Petite Princesse*—Salpicon of truffe and mushroom, purée of chicken, Princesse sauce.
- Régence*—Salpicon of truffe, chicken, quenelles, cock's comb and kidneys, Régence sauce.
- Reine*—Salpicon of chicken, mushrooms, and truffe, Allemande sauce.
- Richelieu*—Salpicon of tongue and truffe, Périgueux sauce.
- Royal*—Salpicon of oysters, truffe on top.
- St. Hubert*—Purée of game, truffe on top.
- Stuart*—Salpicon of chicken and mushrooms, velouté, with lobster butter.
- Victoria*—Salpicon of lobster and truffe, lobster sauce.

CASSOLETTES

are small cases of china or paper, or made of paste, Duchesse potatoes, semolina, etc., and filled with various salpicon of fish, fowl, vegetable, etc.

VOL-AU-VENT.

À l'Ancienne—Filled with neatly cut, small pieces of sweetbreads, mushrooms, quenelles, and truffe, Madeira sauce.

Bénédictine—Filled with brandade of cod and truffe, cream sauce.

Cardinale—Fish quenelles, lobster, mushrooms, truffe, Cardinale sauce.

Financière—Mushrooms, quenelles, truffes, olive, cock's comb and kidneys, Financière sauce.

Frascati—Chicken, truffe, pointes, mushroom, and velouté.

Galloise—Blanched leeks, cut in neat pieces, and béchamel sauce.

Godard—Quenelles, truffe, tongue, mushrooms, lamb's breads, Godard sauce.

Marinière—Fillets of soles, oysters, mussels, shrimps, quenelles, and marinière sauce.

Mogador—Quenelles, chicken, truffe, mushrooms, Madeira sauce.

Nesles—Quenelles, sweetbreads, mushrooms, truffe, velouté.

Normande—Mussels, oysters, fillets of sole, mushrooms, Normande sauce.

Parisienne—Cook's comb and kidneys, mushrooms, truffes, crayfish tails, Allemande sauce.

Régence—Chicken, sweetbreads, mushrooms, truffes, cock's comb and kidneys, quenelles, Allemande sauce.

Sénonaise—Quenelles, mushrooms, demiglace.

Talleyrand—Chicken, tongue, truffe, foie gras, macaroni, suprême sauce.

Toulousaine—Quenelles, sweetbreads, mushrooms, truffes, cock's comb and kidneys, chicken, suprême sauce.

CROQUETTES

are made of a fine salpicon of various kinds, chicken, mushrooms, tongue, truffe, etc., lié with a rich sauce, and allowed to cool, rolled cork or flat croquette shape, egged and breadcrumbed and fried. Sauce corresponding with the elements used is served separate.

Américaine—Fish cakes, made of flaked fish and a small quantity of mashed potatoes and béchamel, yolks of eggs, cake shape, tomato sauce separately.

Bergère—Salpicon of lamb, mushrooms, lié béchamel, demiglace round.

Bohémienne—Salpicon of foie gras and truffe, lié Allemande sauce, pear shape, truffe sauce.

Cardinale—Salpicon of lobster, mushrooms, truffe, lié riche sauce, Cardinal sauce separately.

Chasseur—Salpicon of game, mushroom, and truffe, lié game sauce, Chasseur sauce separately.

Dominique—Salpicon of mushroom and oysters, lié béchamel and soubise, apricot shape, fish velouté apart.

Gastronome—Salpicon of game, truffe, and chestnut, lié jus de veau and purée of chestnut.

Hongroise—Salpicon of veal, mushrooms, lié paprika sauce.

Indienne—Salpicon of chicken, hard eggs, and boiled rice, lié curried Allemande sauce, curry sauce apart.

Italienne — Salpicon of tongue, sweetbread, lié Italienne sauce.

Jean Bart—Salpicon of lobster, oysters, and mushrooms, lié béchamel, lobster sauce apart.

Marquise—Salpicon of chicken, foie gras, mushrooms, lié demiglace, Madeira sauce apart.

Milanaise—Salpicon of macaroni, chicken, tongue, truffe, and mushrooms, lié béchamel tomatée, and grated Parmesan cheese, tomato sauce apart.

Nantaise—Flaked fish and dice of mushrooms, lié fish velouté.

Savigné—Salpicon of cèpes, fonds, ham, lié soubise.

Sultane—Salpicon of chicken, purée of mushrooms and pistachios, lié velouté.

Thilda—Salpicon of foie gras, truffes, sweetbread, lié velouté, aurore sauce apart.

Zingara—Salpicon of ham, mushrooms, and truffe, lié demiglace, tomato sauce apart.

CRÉPINETTES

are composed of a rich mince or salpicon in the raw state, croquette shape, and wrapped in pig's caul, braised or grilled as required, and served with jus lié or poivrade sauce

Cendrillon—Minced blanched pig's feet mixed with sausage meat and truffe, breadcrumbed and grilled.

Chasseur—Minced game, with mushroom and truffe, breadcrumbed and grilled, Chasseur sauce.

Kromeskies ou Cromesquis — Croquette mixture, wrapped in thin slices of fat bacon, dipped in batter (*pâte à frire*), and fried, sauce apart.

St. Germain—Minced poultry, with purée of peas.

CROÛTADES.

Made either of paste, semolina, Duchesse potato, nouille paste, etc., and filled with various salpicon.

Amiral—Filled with salpicon of lobster, shrimp sauce.

Carmen—Foie gras, truffe, and Hollandaise sauce.

Chasseur—Game, Chasseur sauce.

Duchesse—Duchesse croûtede, pointe, and chicken, suprême sauce.

Lafitte—Financière garnish.

Nantua—Nantua garnish.

Régence—Régence garnish.

St. Cloud—Purée of mushrooms, chicken, and truffe, velouté.

Talleyrand—Chicken, tongue, truffe, macaroni, Allemande sauce.

Victoria—Lobster and truffe, Victoria sauce.

TIMBALES.

Alsacienne—A paste timbale, lined with foie gras and gratin farce, poached, and filled with neatly cut salpicon of foie gras, mushrooms,

sliced, truffes and tongue, lié Madeira sauce, decorated; reheat.

Ambassadrice—Mould, decorated with tongue and truffe and lined with chicken paste, filled with salpicon of chicken, mushrooms, lamb's breads, and truffes, and alternate layers of nouilles, masked with rich demiglace. Cover with layer of farce and bake or poach, turn out and serve, demiglace tomatée round.

Badoise—Paste timbale, filled with nouille, sweetbread, and financière.

Bontoux—Paste timbale, filled with salpicon of quenelles, cock's comb and kidneys, truffe and layers of macaroni, masked with demiglace tomatée.

Bourbonnaise—Plain mould, lined with truffled farce, filled with salpicon of truffe, mushrooms, chicken, cock's comb and kidneys and velouté, poached, turn out.

Cardinale—Paste timbale, lined with lobster farce, filled with lobster and mushrooms and Cardinal sauce.

Condé—Paste timbale, with layers of truffled farce and sliced sweetbreads, mushrooms, truffe, and Madeira sauce.

Cussy—Paste timbale, lined with farce and filled with salpicon of foie gras, truffe, tongue, mushrooms, olives, and Madeira sauce, decorated.

Diane—Plain mould, lined with truffled game farce, poached, and filled with game quenelles, mushroom, truffe, lié Madeira sauce, fillets of partridge over, and Diane sauce round.

D'Orsay—Paste timbales, filled with fricassée of chicken, quarters of fonds, truffe and mushroom, Allemande sauce, with paprika over.

Ecossaise—Mould, lined with farce and filled with salpicon of chicken and tongue, lié Allemande sauce.

Gauloise—Mould, lined with farce, filled with salpicon of cock's comb and kidneys, mushrooms and truffe, Madeira sauce.

Haag—Mould, lined with macaroni and a layer of farce, salpicon of chicken and mushroom lié velouté, layer of farce over and poached, turn out, and Madeira sauce round.

Impératrice—Mould, decorated with truffes, filled with mousse of foie gras, poached, Impératrice sauce round.

Metternich — Paste timbale, filled with fillets of woodcock, foie gras, and truffe, lié purée of woodcock and essence of truffe and cognac.

Milanaise—Nouille paste timbale, lined with farce, filled with macaroni Milanaise, tomato sauce round.

Mirabeau—Dome-shaped mould, decorated with sliced farced olives and a layer of farce over, filled with fillets of duck and mushrooms, Rouennaise sauce.

Napolitaine—Mould, lined with macaroni, a layer of farce over, and filled with spaghetti Napolitaine, salpicon of mushroom, chicken, and tongue, layer of farce over, and baked; served with tomato sauce round.

Parisienne—Paste timbales, lined with farce and filled with layers of macaroni, lié cream and crayfish coulis, and salpicon of truffes, mushroom, and crayfish tails blended with suprême sauce and crayfish butter.

Regina—Plain mould, lined with fish farce, filled with slice of soft roe, lié purée of mushroom and crayfish butter, farce over, served with fish velouté lié crayfish butter.

Réjane—Paste timbale, filled with julienne of carrot, mushrooms, and pointes, Madeira sauce.

Reynière—Mould, decorated with truffe and tongue, filled with game farce mixed with truffe and foie gras, game sauce round.

MEDAILLONS DE RIS DE VEAU.

Salpicon of sweetbread, mushroom, lié as croquette mixed made into medaillon, breadcrumbed and fried. Any mixture or salpicon can be made the same way and garnished according to composition of salpicon.

MOUSSELINE AND MOUSSE.

Rich farce of chicken, veal, or game, etc., cooked or poached in small moulds for mousseline and larger ones for mousse.

Agnes Sorel—Chicken mousse with julienne of truffe and tongue in the velouté, sauce served round, and veal glaze.

Alexandra—Chicken garnished with pointes and peas, suprême sauce.

Belle Irma—Chicken served on Dauphine potato fonds, truffe over and pointes round, jus lié.

Dreux—Chicken garnished with cock's comb and kidneys and Allemande sauce.

Moïna—Game served on fonds, nouille and jus lié round.

Patti—Chicken garnished with truffes, pointes, suprême sauce, and veal glaze.

Polignac—Mould decorated with truffe, chicken mousse velouté, with julienne of truffe and mushrooms.

Princesse—Chicken garnished with fonds filled with pointes, suprême sauce.

Sicillienne—Fish mousse, fish velouté, and crayfish butter.

Tzarina—Chicken served on farced fonds garnished with cucumber à la crème, velouté.

MOUSSE DE JAMBON (HAM MOUSSE).

Carmen—Served on fonds with jus lié and pimentoes.

Dauphine—Served with small timbales of spinach and Xérès sauce.

Florentine—On spinach fonds, Madeira sauce.

Hongroise—On rice fonds, cassolettes with purée of cauliflower, Hongroise sauce.

Périgourdine—Star of truffe in mould, Perigueux sauce round.

QUENELLES OR BOUDINS.

Light farce or mousse of chicken, poached in quenelles moulds, served on bordure or fonds, garnished and sauced accordingly.

Boudins are quenelles stuffed with a very fine

salpicon and poached, and in some cases bread-crumbed and sauteed with clarified butter.

Désire de Mascotte—Rognons de coq—cock's kidneys—sauteed with fresh butter seasoned, served in special cocottes with veal glaze over.

Dolmas Turque—Salpicon of mutton or lamb, boiled rice, hard eggs, suet, and breadcrumbs, rolled as paupiettes in blanched vine leaves, braised and served with jus lié.

Ursuline de Nancy—Barquette filled with purée of foie gras, and veal glaze over, then a nice chicken quenelle on top decorated with truffe pointes garnish and well buttered, veal glaze over.

ROGNONS DE MOUTON (KIDNEYS).

Au Champagne—Split, sauteed with butter, and seasoned, drained, champagne and glaze, juice of lemon in pan, add kidneys, and serve in timbales.

Ambassadeur—Grilled, served on toast, grilled tomato and fried eggs Française round, Périgieux sauce.

Bordelaise—Sliced, sauteed, blended with Bordelaise sauce, cèpes, fines herbes, served in timbales.

Carvallo—Halved, sauteed, served on croûtes with mushroom and truffes, and Madeira sauce.

Châteaubriand—Grilled, Châteaubriand sauce, water-cress and straw potatoes round.

Hussarde—Sliced, sauteed, white wine and glaze, horseradish flavour and julienne of ham, seasoned, served in bordure of Duchesse potatoes gratinés.

Méxicaine—Sauteed with eschalots, red pepper and mushrooms, white wine, seasoned, lié glaze, in bordure of rice.

Michel—Halved, sauteed and served on sauerkraut, truffe, and Madeira sauce.

Parisienne—Grilled, with crumbs, served on toast with Parisian potatoes and pointes, maître d'hôtel butter.

St. Lazare—Halved, sauteed, served with Bordelaise sauce.

Turbigo—Split, sauteed, served in timbales with French sausages and mushrooms, demiglace tomate.

Vert pré—Grilled with crumbs, maître d'hôtel butter, watercress, and straw potatoes.

Vieville—Sauteed, served on croûtes with Madeira sauce, mushroom, sausages and button onions round.

ROGNONS DE VEAU (VEAL KIDNEYS).

Bercy—Sliced and sauteed with eschalots, white wine, glaze, and fines herbes.

Bérichonne—Sauteed with eschalots, red wine, fines herbes, mushrooms, dice of bacon and demiglace.

Carvallo—Sliced, sauteed with mushrooms and Madeira, cock's comb and kidneys.

Hongroise—Sauteed with onions, paprika, finished with cream and veal glaze served in timbales.

Liégeoise—Cooked in casserole with bacon, white wine and hollands gin flavour, jus lié.

Montpensier—Sauteed, served with pointes and truffe garnish.

Petit Duc—Grilled, served on anna potatoes, with grilled mushrooms, filled with horseradish, Châteaubriand sauce.

Turbigo—As Rognons de Mouton.

Turque—Sauteed and served in bordure of rice à la Turque.

FOIE DE VEAU (CALF'S LIVER).

À l'Anglaise—Sliced, floured and sauteed, served with bacon and jus lié.

Bercy—Sliced, crumbed à l'Anglaise, grilled, served on Bercy butter.

Bourgeoise—Studded with strips of fat bacon, braised, and served with Bourgeoise garnish.

En Brochette—Cut in two-inch squares half an inch thick, slightly sauteed, and skewered with slices of lean bacon and mushrooms, masked with d'Uxelles, crumbed and grilled, served with sauce as desired, or maître d'hôtel.

Espagnole—Sliced and sauteed as à l'Anglaise, served with tomatoes and fried onions, tomato sauce.

Fines Herbes—Sauteed as à l'Anglaise, served with white wine, fines herbes sauce.

Italienne—Sauteed as à l'Anglaise, served with Italian sauce.

Lyonnaise—Sauteed as à l'Anglaise, served with fried onions, reduced vinegar, and demiglace.

Moissonneuse—Cut in squares, sauteed with onions, moistened with claret, served with sautés potatoes and fines herbes.

Parisienne—Studded with fat bacon, masked with fine cooked mirpoix and caul, braised, and serve with demiglace.

Provençale—Sautéed with eschalots, soupçon of garlic, Provençale sauce.

Talleyrand—Sliced, farced with d'Uxelle, braised, and served with Périgueux sauce and macaroni.

Turino—Cut in squares, stewed, and served in bordure or rizotto.

CŒUR DE VEAU FARCI (LOVE IN DISGUISE).

Blanched calf's heart, split and stuffed, crumbed and grilled, served with piquante sauce.

TÊTE DE VEAU (CALF'S HEAD).

Calf's head should be boned and blanched, cut in large squares, and cooked in salted water, mixed with little flour and vinegar, to retain its whiteness; it is then served with various garnishes and sauce. À l'Anglaise the head is simply split, blanched, and cooked as above, and served with boiled bacon and brain sauce.

Américaine—Squares, served in timbales with sautéed tomatoes, fennel, and fines herbes.

Financière—Squares, served in timbales with Financière garnish.

Froide—(Cold), boned, cut in halves, blanched, rolled, with the tongue and ears inside, tightly in a cloth and cooked; when cold, sliced as a galantine and served with Tartare, Remoulade, etc.

Godard—Squares, served in casserole with Godard garnish.

Gribiche—Served with Gribiche sauce.

Médicis—Served in timbales with quenelles, mushroom truffles and velouté, cock's comb on top.

Poulette—Served with poulette sauce and parsley over.

Ravigotte—Served with hot Ravigotte sauce.

Rachel—Served with mushroom, quenelles, tongue, and Allemande sauce.

Tortillière—Served in timbale, with Madeira sauce and julienne of truffle and mushroom, quarters of hard eggs round.

Tortue—Served with tortue sauce, quenelles, mushrooms, olives, gherkins, and truffle.

Vinaigrette—Served with vinaigrette sauce.

BLANQUETTE DE VEAU (BLANQUETTE OF VEAL).

The shoulder, breast, or neck are most suitable for blanquette, cut in inch squares, blanched and cooked in water with dry white wine, seasoned, and vegetable garnish; velouté is made with the liquor, lié yolks and cream, and garnished with button onions and mushrooms.

VEAU SAUTÉ (VEAL SAUTÉ).

Cut in neat pieces, and sauteed with oil and butter, chopped onion, and soupçon of garlic, moistened with white wine and tomato sauce, seasoned, add a bouquet and simmer till done, served in timbales with strained sauce, and garnished with button onions and mushrooms and croûtons. Prepared also in various ways with suitable garnish.

PIEDS DE VEAU (CALF'S FEET).

Boned, blanched, and cooked as calf's head, and served in various ways.

Bourgeoise—Braised, and served with Bourgeoise garnish.

En Poulette—Served with poulet sauce.

Farcis—Braised and farced with d'Uxelles or sausage meat, wrapped in caul, crumbed and grilled.

Grillés—Well seasoned, crumbed and grilled, served with tomatoes, devilled sauce.

Vinaigrette—Served with vinaigrette sauce.

POITRINE DE VEAU (BREAST OF VEAL).

Boned, farced, and braised, served with suitable garnishes.

FRICANDELLES DE VEAU (OF VEAL).

Finely minced veal as Vienna steaks, sauteed, and served with jus lié, or other suitable sauces, and garnished.

Grenadins de Veau—Small slices of leg of veal, larded, sauteed or braised, and served with suitable garnishes.

Fricandeau—Large thick slice of leg of veal, larded and braised, served with suitable garnishes.

Osso Bucco—Knuckle of veal cut four inches long, split and well braised, served with rizotto and jus lié.

Roulades de Veau—Are veal olives.

KARI DE VEAU (CURRIED VEAL).

Cut in neat squares, and sauteed with chopped onions and garlic. When lightly coloured add sufficient curry powder; cook a few minutes longer, and moisten with veal velouté, seasoned; add a bouquet and simmer till done; finish with juice of lemon, cocoanut milk, and a little cream; served in a bordure of dry boiled rice, strained sauce.

EMINCÉ DE VENAISON (HASHED VENISON).

Cold haunch of venison, cut in thin, neat slices, heated in venison sauce, and served in duchesse bordure or croûtons.

RAGOÛT À LA BOSTON (VEGETABLE STEW).

Necks of mutton are used, the cutlets neatly trimmed, blanched, and placed in a stewpan with layers of button onions, carrots, turnips, celery, and potatoes cut olive shape, salt, fresh-ground pepper, and a bouquet and sufficient white stock or water to cover, simmer till done, and served.

RAGOÛT IRLANDAIS (IRISH STEW).

This very popular dish, although not included in high-class cuisine, is served in West End clubs, and is prepared as follows:

Neatly trimmed cutlets and pieces of shortbones are used, placed in a stewpan with layers of chopped onions, salt, fresh-ground pepper, and a few sliced raw potatoes, and sufficient water to cover when

boiling, carefully skimmed, and allowed to simmer one hour. Then small button onions, previously blanched, are added, and sufficient trimmed potatoes, and allowed to cook for another hour or until done, all the fat removed from the surface, and served in casserole with chopped parsley over.

HOT POT.

Chicken Pot Pie—Neatly jointed chicken poached with dice of lean bacon, button onions, and chervil, with sufficient white stock to cover; simmer till nearly done, thickened with arrow-root and turned into a piedish, a few cooked mushrooms on top, and cover with duchesse potatoes and bake, or ordinary pie paste cover.

Don Pedro Pot Pie—Chops or cutlets, well seasoned and sauteed a few minutes with onion and fines herbes, place in a casserole with demiglace, cover with duchesse potatoes, and bake, served thus.

Lancashire Hot Pot—Neatly cut necks of mutton placed in a special hot pot basin with layers of chopped onions, salt, fresh-ground pepper, a few bearded oysters, sliced potatoes and kidneys, a little dry flour sprinkled over, and a little Worcester sauce, the top layer of whole potatoes; place a well-greased paper on top and bake, standing the basin in a shallow pan containing boiling water; time, about four hours.

London Hot Pot—Equal quantity of neatly jointed chickens and lamb cutlets, chopped onions, potatoes, cooked and finished as Lancashire, in casserole.

Manchester Hot Pot—Equal quantity of neck of mutton (cutlets) and cut rump steak, a few sliced kidneys and onions, and finished as above.

BŒUF (BEEF).

Bitokes Moscovites—Minced beef, mixed with chopped onions and crumbs, seasoned with salt and paprika, made into médaillons or croquette shape, sauteed and served with poivrade sauce mixed with sour cream.

Bœuf Sauté à l'Orsini—Stewed beef, highly flavoured, served with rice croquettes containing chopped tongue.

Bœuf Sauté Doopiaga is a dry, curried beef.

Bœuf Sauté Provençale—Stewed beef, with Provençale sauce and garnish.

Carbonate Flamande—Beef cut in small pieces, sauteed, and dressed in casserole, with layers of fried onions, seasoned and moistened with beer and demiglace, baked and served.

Estouffade Bourguignonne—Beef cut in large dice and sauteed with button onions and a soupçon of garlic, well seasoned, and blended with claret and demiglace à bouquet, sliced mushrooms, simmer till done.

Fricadelles de Bœuf—Minced beef, mixed with chopped onions, soaked crumbs, blended with eggs, well seasoned, made into médaillons or flat croquette shape, floured and sauteed, served with rich sharp sauce and garnish.

Goulash ou Gulyas—Squares of tender beef, stewed with onions, paprika, pimento, cumin, ginger;

moisten with tomato sauce ; served with Parisian potatoes.

Médaillons à la Russe—Small Vienna steaks, highly seasoned, breadcrumbed, and fried, served with demiglace and horseradish on top.

Médaillons Clubman ou Tartar—Finely minced fillet of beef, highly seasoned, served with yolk of egg in centre, chopped capers, gherkins, onion, tarra-gon and fines herbes round.

Médaillons St. Hilaire—Finely minced beef, mixed with fines herbes and cream, breadcrumbed and sauteed, green pepper farcis, garnish.

Paupiette Fontange—Served with vegetable purée and Dauphine potatoes, jus lié.

Paupiette Milton—Served with peas, beans, pointes, and Poivrade sauce.

Paupiette Napoli—Served with spaghetti Italienne and tomato sauce.

Paupiette ou Roulade de Bœuf (Beef olives)—Slices of beef, stuffed with rich d'Uxelle, rolled and braised.

Paupiette Savoie—On Duchesse bordure, celery and jus lié.

Berlin Steak—As Vienna steaks, with chopped suet in mixture, floured and fried.

Hamburgh Steak—As Vienna steaks, served with onions.

Salisbury Steak—Small Vienna steaks, no onions, and plainly grilled, jus lié.

Vienna Steaks—Finely minced raw steak or fillet,

mixed with sauteed chopped onion, little eschalots, salt, fresh ground pepper, blended with eggs, little cold demiglace, and made into round steaks about an inch thick, floured and sauteed, served with jus lié.

Almondigas—Finely minced beef and equal quantity of pork, mixed with fines herbes and highly seasoned, made into croquettes, floured and fried, garnish with peas and tomato sauce, saffron flavour, and pimento.

Bami Hongkongoise—Half-inch dice of equal quantity of fillet of beef or steak and lean pork, seasoned with salt and curry powder, placed in piedish or casserole, with layer of macaroni, chopped onion, fines herbes and tomatoes, last layer of nouilles, grated cheese, and baked for one hour.

Chop Soly—A stew composed of chicken, cut in joints, pork chops, lean bacon, blanched haricot beans, onions, carrots, and mushrooms, flavoured with cumin, served in casserole.

LANGUE DE BŒUF (PICKLED TONGUE).

To cook a tongue to perfection it should first be soaked for three or four hours, then placed in fresh cold water to boil, simmer about three hours or till tender, and allowed to cool in liquor.

Alsacienne—Served with Alsacienne garnish, Madeira sauce.

Bourgeoise—Served with Bourgeoise garnish.

Christiana—Served with grilled mushrooms, beef marrow on top, blanched cherries and Poivrade sauce.

Gendarmes—Served with cucumber, mushrooms, and quenelles, Madeira sauce.

Julien—Served with piquante sauce and tomatoes.

Léopold—Served with braised Belgium chicory, jus lié.

St. Flour—Served with nouille au fromage and croquettes of chestnut, Madeira sauce.

Soubeyran—Served with Scubise with chopped truffles, tomato sauce.

PLATS INDIENS (INDIAN DISHES).

Banana Chaffee Khan—Skinned bananas cut in halves lengthwise, fried with butter till browned, sugar and white wine over and served.

Bhoona Khitchree—Cook a sliced onion with a piece of ghee till lightly browned, remove from the pan and add equal quantity of raw rice and dhal (lentils) in the pan; fry over fire a few minutes, then add a little salt, green ginger, cloves, cardamom, and peppercorns, and sufficient water to cover, simmer till quite cooked, stir, and serve with fried onion rings and quarters of hard boiled eggs.

Chitchkee—Is a curry of mixed cooked vegetables served in bordure of rice.

Dumpoke—Is a chicken stuffed with cooked rice and veal farce mixed and curried, and then roasted the usual way.

Ghee—The Indian term for clarified butter—is prepared as follows: Place 2lb. of butter in a saucepan and allow to boil or clarify by slow simmering, that is, until all impurities, such as water or butter milk, etc., have evaporated, and the butter boils silently and appears quite clear, with little or no froth on the surface, strain carefully and store for use, as it will keep good a long time.

Hash Pooloot—Prepare a sauce with ghee, chopped onions, and apples till lightly browned, add flour to thicken, salt powdered mace, curry powder, cook a few minutes longer and moisten with sufficient chicken stock and juice of lemon, then cold chicken cut in dice, served very hot in bordure of rice.

Hullnah—Is a pudding made of purée of fresh strawberries, sultanas, pounded almonds, and cinnamon, blended with eggs, and baked.

Indian Beef Kabobs—Slices of beef about two inches wide by four or five long, seasoned and masked with a mixture of pounded onion, curry powder, a bud of garlic, salt, and clove powder, rolled, skewered, and sauteed till done. Serve with jus lié or demiglace, and plain boiled rice.

Indian Burdwan—Finely chopped onion and eschalots, lightly browned in little butter, add brown sauce and little anchovy essence, chopped Indian pickles and sherry, a few drops of chilli vinegar, simmer ten minutes, and add a cut-up parboiled chicken, simmer till tender, and serve with plain boiled rice.

Indian 'Celery Fritters—Blanched celery cut about three inches long, masked with curry sauce; when cold, dipped in batter (*pâte à frire*) and fried, sprinkled with salt and curry powder.

Indian Fagadu—A sliced onion and a little garlic, lightly browned with little butter, a few raw spinach leaves, salt and cayenne, simmer a few minutes and add the picked meat of a lobster cut in dice and about a cupful of picked shrimps, juice of lemon, mixed over fire till thoroughly heated. Add little cream and serve.

Indian Pooloot—Boil a fowl in water with salt, onion juice and ginger, and some Patna rice; when done, drain the rice, arrange it on a dish, cut up the fowl and dress it on top of rice, garnish with fried rings of onions, cardamom and fried curled bacon, quarters of hard eggs, serve with liquor.

Indian Salad—Lobster and crab meat shredded, mixed with sliced chilli, cucumber and apples, a soupçon of chopped onion, salt, fresh ground pepper, oil and vinegar, neatly dressed.

Indian Veal Cutlets—Curry powder mixed with fresh crumbs, with which veal cutlets are egged and crumbed, fried in the usual way and served with curry sauce.

Indian Way of Cooking Rice for Curries—Have a sufficiently large saucepan of boiling water in which the juice of a lemon is added, and salt to taste; the rice to be washed thoroughly and placed in the boiling water, fifteen to twenty minutes average time of cooking, drain, allow

cold water to run over it for a minute ; drain, and dry in oven with a cloth over.

Kalleah Yekhuree—Large dice of lean mutton, sauteed with ghee, chopped onions, salt, pepper, ginger, and curry powder, the juice of lemon and a pinch of sugar, simmered till done, and served.

Pepper Pot—A stew made with sliced onions and ghee sauteed till browned, then squares of beef, mutton, pork, and chicken added, seasoned with salt well cayenned, covered and allowed to simmer fifteen minutes, add small new potatoes, carrots, and turnips, and some well washed rice and sufficient stock to cover, cook till done and served in the pot.

PLATS ETRANGERS (FOREIGN DISHES).

American Dry Hash—Cold corn beef and cold potatoes, cut in dice, mixed with mashed potatoes, highly seasoned, made up as Vienna steaks, and fried.

American Hash—Corn beef stewed with onions, green pepper, dice of potato and tomato, and cayenne.

Bigos Polonais—Large dice of pork, ham, and smoked sausages braised with bacon, onion, and potato, served with sauerkraut.

Carapulka (Spanish)—Minced pork and ham mixed with chopped hard-boiled eggs and sliced Chorizo sausages, sprinkled with ground almonds and gratinés.

Coratella d'agnello (Italian)—Lamb's fry, blanched, cut in fine strips, and sauteed with onions, fines herbes, mushrooms, and white wine.

Esterhazy Rostbraten—Braised beef, with button onions and neatly cut vegetables, when done, reduce liquor, *lié* and finish with sour cream ; serve beef with vegetables round.

Günseschwarz-Sauer (German)—A goose lightly browned and braised, with knuckle of veal and vegetables, when done, serve with liquor reduced and *lié au sang d'oie*.

Günseweiss-Saur (German)—A goose cooked as above, sliced, placed in casserole, with liquor strained over and served cold.

Hamburger Rauchfleisch (German) — Hamburg smoked beef, boiled, and served with sauerkraut, onions, chestnuts, horseradish sauce.

Hirn-Mit-Ei (Austrian)—Calf's brain sauteed with butter, chopped onion, and fines herbes, masked with lightly cooked scrambled eggs and a yolk in centre.

Kasseler Rippenspeer (German) — Pork cutlets farced with *salpicon* of apples, prunes, crumbs, lemon juice, and powdered cloves and sauteed.

Kifteles (Roumania)—Minced veal and pork with crumbs and blended with eggs, as steaks and sauteed, served with tomato sauce, fried onions, and tarragon.

Liederhone Worte (German)—Veal escallops, floured and sauteed, then masked with *demiglace* with a fried egg in centre, garnished with anchovy fillets, pickles, and *Béarnaise* sauce.

Mehemehalon (Persian)—Marinated mutton, braised with mutton stock, prunes, shredded almonds and raisins, liquor lié and poured over.

Menestra (Spanish)—A stew of ham, onions, lettuce, pointes, pimentoes, French beans, peas; when done, served with chopped white truffes and croûtons round.

Moussaka—Braised boned loin of mutton, dressed with aubergine and tomatoes round, crumbs and cheese over and gratinés.

Poeckelkamm (German)—Boiled smoked salt beef, served with sauerkraut, purée of peas and pommes de terre (potatoes).

Poerkoell (Austrian)—Neat squares of pork, lamb, and veal sauteed with lard, onions, and garlic, seasoned with salt and paprika, flour to thicken, add stock, cook till done and serve with gnocchi garnish.

Stucchi (Italian)—Skewered, lightly sauteed chicken's liver with lamb's breads, slices of ham and truffe, masked with d'Uxelle, crumbed and grilled.

Tocartua de Mielul (Roumania)—Croquette mixture made of blanched lamb's fry, seasoned and flavoured with onions and fennel, wrapped with caul, crumbed and sauteed, served with mashed potatoes.

Wareniskis (Russian)—Finely minced raw steak mixed with chopped suet, fines herbes and onions, well seasoned, made into rissoles with nouille paste, blanched fifteen minutes and served with noisette butter.

PART VII.

ENTRÉES.

MUTTON OR LAMB.

NOISETTE CÔTELETTE OU FILET MIGNON.

THE following garnishes are suitable for either noisette cutlets or filet mignon.

À l'Ambassadrice — Button mushrooms, sauteed chicken's liver, cock's combs and kidneys, and jus lié.

Alexandra — Quarters of fonds, truffes, pointes, jus lié.

Alsacienne — Served on oval tartlets filled with sauerkraut and slice of ham, jus lié.

Algérienne — Sweet potatoe croquettes (yams) and tomato sauce.

Arlésienne — Tomatoes, aubergines, onions, jus lié.

Belle Alliance — Served with foie gras and truffes, Madeira sauce.

Buloz — Cooked one side, which is masked with thick mornay, crumbed and sauteed, rizotto with chicken's liver round, jus lié.

Carême — Lightly braised one side, which is farced with salpicon of truffe and mushroom lié velouté,

crumbs and cheese over and gratinés, jus lié round.

Cendrillon—Soubise in fonds, cheese over and gratinés, truffe, jus lié.

Châtelaine—Fonds with soubise, braised chestnuts, Duchesse potatoes, jus lié.

Chavette—Served on Anna potato, artichoke garnish and jus lié.

Chevreuse—Toulouse and cucumber garnish, jus lié.

Cova—Garnished with peas Française and bigarade sauce.

Cyranø—Served on croûtes, garnished with fonds filled with purée of foie gras, Châteaubriand sauce with truffe.

Denard—Lightly grilled, masked with chicken croquette mixture, crumbed and sauteed, Châteaubriand sauce.

Dixon—Served on croûtes, garnished, truffe and olives, demiglace.

Double—A double cutlet—two bones—grilled and served with watercress and veal glaze.

Duberley—Grilled, garnished with croûstades filled with purée of mushrooms, demiglace.

Dugléré—Braised lettuce, grilled tomatoes, demiglace.

Durand—Braised endives, quenelles, olives, truffe, jus lié.

Epicurienne—Lightly cooked, masked with fines herbes, chaudfroid sauce, when cold, crumbed, sauteed, and garnished with lamb's breads and truffe, Madeira sauce.

Forestière—Sauteed cèpes or morels, noisette potatoes, jus lié.

Grand Veneur—(Marinated) sauteed, garnished with French beans, noisette potatoes, and poivrade sauce.

Henriot—Lightly cooked, masked with Villeroi sauce, crumbed and sauteed, mushroom garnish.

Heureka—Breadcrumbed, sauteed, served with salsify à la crème and jus lié.

Impériale—Sauteed one side, farced with chicken and truffe farce, braised pointes, truffe and mushroom garnish, jus lié.

Laura—Lightly cooked, masked with d'Uxelle, wrapped in caul, crumbed and grilled, macaroni and tomato garnish, jus lié.

La Vallieri—Fonds with purée of asparagus, jus lié.

Maintenon—Lightly cooked and masked one side with soubise, lié thick béchamel and purée of mushrooms, cheese over and gratinés, jus lié.

Malmaison—(Panné) purée of peas, purée of lentils, farced tomatoes, jus lié.

Marie Louise—Croûstade filled with peas, carrots, and turnips.

Morland—Crumbed, mixed with chopped truffes, sauteed, and served with purée of mushroom and jus lié.

Morly—Lightly cooked and masked with purée of foie gras, crumbed, braised, and served with button onions, and chestnuts, jus lié.

Murillo—Cooked one side, which is farced with purée of mushroom and soubise, cheese over

and gratinés, sauteed tomatoes and pimentos in centre, tomato sauce round.

Nantaise—Sauteed one side and masked with d'Uxelle mixed with chopped truffe and tongue, braised, jardinière round, and jus lié.

Nelson—Sauteed one side and masked with thick soubise lié, braised, and served on croûtes, jus lié.

Nevers—Garnished with cucumbers à la crème, button onions, and noisette potatoes, and demiglace tomatée.

Parisienne—Garnished with pointes, noisette potatoes, Béarnaise sauce, and jus lié round.

Parmesane—Dipped in oiled butter, and fresh crumbs mixed with grated parmesan, grilled, and served with tomato sauce.

Persanne—Grilled, served with straw potatoes and tarragon sauce.

Pompadour—Sauteed, garnished with fonds filled with purée of lentils, round croquette potatoes, Périgueux sauce.

Réforme—(Cutlets) egged and breadcrumbed, finely chopped ham and parsley mixed with crumbs, sauteed and served with Reform garnish (julienne of gherkins, tongue, mushrooms, truffe, hard boiled white of eggs, and beetroot), blended with red currant and demi-glaze.

Reine—Sauteed one side, masked with purée of chicken and truffe, braised, pointes garnish and jus lié.

Roumaine—Garnished with half tomatoes filled

with flageolet aux fines herbes, tomato sauce round.

St. James—Breadcrumbed, served on croûtes with fancy cut carrots, turnips and peas, jus lié.

Sandringham—(Breadcrumbed) served with pointes, French beans, fondante potatoes, jus lié.

Savary—Garnished purée of artichokes, poivrade sauce.

Savoy—Served on Duchesse fonds, braised celery, jus lié.

Suédoise—Marinated, crumbed à l'Anglaise, sauteed, and served with stewed apples cooked with white wine, grated horseradish on top.

Suzanne—Served on fonds, green béarnaise over, Dauphine potatoes, and jus lié round.

Toulouse—Sliced foie gras on each, béchamel and cheese over, and gratinés, jus lié.

Tyrolienne—Tomatoes farced with ham, glazed onions, and jus lié.

Valois—Sauteed one side, masked with d'Uxelle, and chopped truffe, braised, Valois sauce over, demiglace round.

Verdi—A slice of foie gras on each, soubise over cheese and crumbs, and gratinés, jus lié.

Vert pré I.—Straw potatoes and watercress, maître d'hôtel.

Vert pré II.—Peas, French beans, pointes, jus lié.

Vicomtesse—Masked with d'Uxelle, braised, jardinière round, and jus lié.

Villageoise—Soubise over, cheese, crumbs, and gratinés, jus lié.

Villeroi—Sauteed, masked with Villeroi sauce, crumbed and braised, vegetable garnish, and jus lié tomaté.

Volnay—Served on croûtes, purée of mushroom garnish, demiglace with Volnay wine.

CÔTELETTES DE CHEVREUIL (ROEBUCK OR
VENISON CUTLETS).

À la Diane—Sauteed and then farced with game mousse, served on croûtes, poivrade sauce with chopped truffe and white of hard-boiled egg, purée of chestnut garnish.

Conti—Sauteed, served with sliced tongue, purée of lentils, and poivrade sauce.

Grand Veneur—Marinated, sauteed and served with venison sauce and French beans garnish, croûtes with red currant jelly.

Majordomo—Braised, masked with purée of chestnut and soubise, poivrade sauce.

Romanoff—Garnished with cucumber croûstades filled with purée of mushrooms, sauteed cèpes, and poivrade sauce.

Valencia — Sauteed, served on croûtes, bigarade sauce, and orange salad.

Villeneuve—Finely chopped and mixed with sour cream and soaked crumbs, made into medallions, wrapped in caul and sauteed, purée of celery round, Chasseur sauce.

Walkyrie—Sauteed, served with potato croquettes and grilled mushrooms filled with soubise, venison sauce.

BŒUF (BEEF).

FILET DE BŒUF OU Tournedos (SMALL
FILLETS OF BEEF).

- A l'Alexandra*—Garnished with quarters of fonds and truffes, jus lié.
- Algérienne*—Garnished with sweet potato (yams), croquettes, demiglace tomateé.
- Alsacienne*—Dressed on croûstades filled with sauerkraut, ham, and jus lié.
- Ambassadrice*—Garnished with brochette of chicken's liver, cock's comb and kidneys, mushrooms, jus lié.
- Américaine*—Served with a fried egg on top, tomato sauce round.
- Andalouse*—Garnished with farced aubergines and pimentoes, tomato sauce.
- Arménonville*—Served on Anna potatoes, garnished with sauteed morels, Madeira sauce, decorated with cock's comb and kidneys.
- Baltimore*—Served on half tomatoes garnished with green peppers, Châteaubriand sauce.
- Beatrice*—Garnished with new carrots, new potatoes, morels, artichoke fond, jus lié Xérès.
- Beaugency*—Garnished with beef marrow on top, and fonds filled with Béarnaise sauce garnish, tomato sauce round.
- Belle Hélène*—Served with pointes croquettes, sliced truffes, jus lié.
- Benjamin*—Garnished with mushroom farced, Madeira sauce tomateé, Lorette potatoes.

Bernadi—Served on croûstades filled with macédoine of vegetables, Madeira sauce round, and quenelle on top.

Berrichonne — Garnished with braised cabbage, glazed onions, and chestnuts, jus lié.

Bizontine—Served with rizotto croquettes, braised lettuce, jus lié.

Bouquetière—Served on croûtes, garnished with small heaps or bouquets of vegetables, light jus lié.

Brabançon — Served with croûstades filled with sprouts mornay, fondante potatoes, jus lié.

Cantalane—Served on fonds, grilled tomatoes, jus lié.

Carignan—Served on Duchesse croquettes, cassolettes filled with pointes, demiglace round.

Cendrillon—Garnished with fonds filled with soubise and truffe, jus lié.

Chartres—Served on croûtes, tomatoes farced with purée of chicken round, tarragon over, and tarragon sauce.

Châtelaïne—Garnished with fonds filled with purée of chestnut and soubise, noisette potatoes and jus lié.

Chevreuse—Served on semolina quenelles, mushroom and truffes, Bordelaise sauce.

Choron—Served on croûtes, fonds with peas round, Choron sauce, jus lié.

Clamart—Garnished with fonds filled with peas à la paysanne, jus lié.

Clermont—Served on fonds, farced onions, demi-glace.

Cussy—Served on fonds filled with purée of mushrooms, garnished with rognon de coq à l'Italienne, noisette potatoes, and Madeira sauce.

Dauphine—Served on Dauphine potato fonds, demi-glaze.

Deslignac—Served on fines herbes farce, Choron sauce, Château potatoes, and glaze.

Duchesse—Served on Duchesse fonds, Châteaubriand sauce.

Duroc—Served with Chasseur sauce, noisette potatoes.

Favorite—Served with a slice of foie gras and truffe, pointes and noisette potatoes round, veal glaze.

Forestière—Garnished with sauteed morels and dice of bacon, parmentier potatoes, jus lié.

Florentine—Served on fonds of plain spinach, semolina croquettes round, tomato sauce.

Frascati—Sauteed, sliced foie gras and truffe on each, fonds with pointes garnish, veal jus lié.

Gabrielle—Served on Duchesse fonds, garnished with pear shape chicken croquettes, beef marrow and truffe on each tournedos, demiglace round.

Givry—Served on fonds, garnished with parmentier potatoes and devilled sauce.

Gourmet—Farced with foie gras, crumbed, sauteed, Château potatoes, and glaze mushrooms.

Grand Veneur—(Marinated) French beans and Moscovite sauce.

Granville—Served with Béarnaise sauce, tomatoes Portugaise, and demiglace tomatee.

Grisconne — Served on croûtes, farced tomatoes and mushrooms round, small timbales of spinach, demiglace.

Helder — Served with Béarnaise sauce, noisette potatoes, and tomatoes.

Henri IV.—Served on fonds, Béarnaise over, glaze, noisette potatoes and watercress round.

Hongroise — A fried egg on each, cassolettes of carrots, and Périgueux sauce.

Impériale—Masked half with green Béarnaise and half with red Béarnaise, ribbon potato garnish, veal glaze.

Irma—Served on fried aubergines, grilled tomatoés, with Portugaise sauce, glaze.

Japonnaise—Served on rice croquettes, croûstade filled with stachys and cream garnish, jus lié.

Judic—Garnished with braised lettuce, truffe on each, jus lié.

Jussienne—Served on potato fonds, button onions, and braised lettuce, jus lié.

Karolaka—Served on rice à la Turque, tomato pulp on each, Périgueux sauce round.

Lackmé—Served on fonds, broad beans, and grilled mushrooms, jus lié.

Lesdiguière—Served on half Spanish onions, farced with spinach à la crème, jus lié tomaté.

Lili—Served on pomme Anna, foie gras on top, Périgueux sauce.

Lorette — Garnished with cassolettes of pointes, small chicken croquettes, truffe, demiglace.

- Madeleine* — Garnished with timbales of purée Bretonne, soubise sauce, glaze.
- Marie-Jeanne*—Served on fonds filled with purée of mushrooms and soubise, jus lié, Robert potatoes.
- Marigny*—Garnished with fonds filled with purée of peas, jus lié.
- Marion-Delorme*—Garnished with fonds filled with purée of mushrooms, fondante potatoes, jus lié.
- Marleigh*—Served on croûtes, fonds with purée of mushrooms and Périgueux sauce round.
- Mascotte*—Served in cocottes with quarters of fonds, noisette potatoes, and truffe.
- Masséna*—Served on fonds, beef marrow on each, Périgueux sauce round.
- Masset*—Served on pomme Anna, beef marrow on top, fonds, with French bean lié, demiglace.
- Matignon*—Served with fine julienne of carrots, celery, mushroom and truffe blended with veal glaze, straw potatoes round.
- Melba*—Garnished with small tomatoes filled with purée of chicken and mushroom, truffe on top, braised lettuce, jus lié.
- Ménagère*—Served in casserole on a garnish of haricot beans, button onions, carrots, and peas, glaze over.
- Mikado*—Served on half tomatoes filled with rice aux tomatoes, crosnes round, jus lié tomaté.
- Mireille*—Served on croûtes, Provençale garnish and sauce.
- Montgolfier*—Grilled, served with maître d'hôtel butter and soufflé potatoes.

Montgomery—Dressed on spinach tartlets, a star of Soubise on each tournedos, and a slice of truffes, jus lié.

Montmorency—Garnished with fonds filled with macédoine of vegetables, pointes, and jus lié round.

Montpensier—Garnished with pointes and truffes, jus lié.

Nanton — Served on Duchesse fonds, macaroni Italienne, jus lié.

Nichette—Garnished with grilled mushrooms filled with grated horseradish, cock's comb and kidneys, demiglace and marrow.

Niçoise—Served on half tomatoes, Niçoise garnish.

Nicolas II.—Garnished with whole truffes, croûstaded of purée of foie gras, Madeira sauce.

Ninon—Served on Anna potatoes, croûstades filled with pointes and julienne of truffes, Madeira sauce.

Orientale—Garnished with timbale of rice and tomatoes à la Turque, yams, croquettes, jus lié tomaté.

Paloise—Served with Béarnaise made with green mint instead of tarragon, noisette potatoes, jus lié.

Parisienne I.—Served with Béarnaise sauce, Parisienne potatoes, pointes, and jus lié.

Parisienne II.—Served with braised lettuce, fonds, and Parisienne potatoes.

Persane—Served on grilled tomatoes garnished with pimentoes filled with rice Espagnole, fried bananas, tomato sauce.

- Piémontaise*—Garnished with croûstades filled with rizotto and tomatoes, Piémont truffe and mushrooms, demiglace.
- Pompadour*—Served in fonds, Choron sauce, noisette potatoes, jus lié,
- Portugaise*—Garnished with farced tomatoes and Château potatoes, Portugaise sauce.
- Primeur*—Garnished with bouquet of vegetables in season, jus lié.
- Princesse*—Served on fonds, garnished with pointes, jus lié.
- Provençale*—Garnished with farced tomatoes and mushrooms, Provençale sauce.
- Rachel*—Served on fonds, slice of beef marrow on top, Bordelaise sauce.
- Riche*—Garnished with fonds filled with purée of peas, French beans, noisette potatoes, and Choron sauce with truffe on the fillet.
- Richelieu*—Garnished with farced tomato and mushroom, braised lettuce, demiglace.
- Richemont*—Served with julienne of morels and truffe, Madeira sauce.
- Rivoli*—Served on Anna potato fonds, Périgueux sauce over.
- Romaville*—Grilled, and served on grilled tomatoes, thick Mornay sauce mixed with tomato over and gratinés, garnished with sliced aubergines fried in oil, farced olive on each tournedos.
- Rossini*—Served with a slice of foie gras and truffe on each, Périgueux sauce over, and Rossini potatoes round.

- St. Germain*—Served on fonds filled with purée of chestnut, fonds with purée of peas round, carrots, jus lié.
- St. Jean*—Served on grilled tomatoes, small fonds with Béarnaise round, jus lié.
- St. Mandé*—Served on Anna potatoes, peas Française and noisette potatoes round, jus lié.
- Sarah Bernhardt*—Grilled, slice of beef marrow on each, small grilled tomatoes round, Châteaubriand sauce.
- Sarde*—Served on rice croquettes, farced cucumbers and tomatoes round, tomato sauce.
- Seymour*—Served on fonds, green Béarnaise on top, a farced olive in centre, jus lié, straw potatoes round.
- Strasbourggeoise*—Served on fonds and foie gras over, chipolata round, Madeira sauce.
- Sully*—Garnished with farced braised lettuce, cock's comb and kidneys, veal jus lié.
- Tivoli*—Served on croûtes, grilled mushroom and pointes round, jus lié.
- Trévise*—Garnished with farced tomatoes, ribbon potatoes, jus lié.
- Valencienne*—Dressed on fonds of rice à l'Espagnole and pimento, jus lié tomatoé.
- Valois*—Served in cocottes on sauteed dice of potatoes and fonds, Valois sauce over, jus lié round.
- Vert pré*—Served on croûtes, maître d'hôtel butter on each, straw potatoes and watercress.
- Victoria*—Served on fonds and garnished with tomatoes farced with purée of mushroom, Périgueux sauce.

CHÂTEAUBRIAND.

A very thick fillet of beef, grilled and served with Châteaubriand sauce over and Château potatoes round, other garnishes as for tournedos.

ENTRECÔTE.

A sirloin stake, garnished as fillet of beef.

PORTERHOUSE STEAK.

A slice from centre part of sirloin of beef, from two to four inches thick, grilled, served with horseradish.

PLANKED SIRLOIN STEAK.

Grilled on a special oiled plank, and served on same with a bordure of Duchesse potatoes round, Parisienne potatoes and vegetables as desired.

VEAU (VEAL).

CÔTELETTE ET ESCALOPE DE VEAU.

Bisontine—Garnished with braised lettuce, potato croquettes and jus lié.

Clamart—Choisy, Châtres, Forrestier, Judic, Lyonnaise, Milanaise, Maraîchère, etc., are served with the garnish named.

Dreux—Studded with truffe and tongue, braised, and served with Financière garnish.

Fleuri—Served on bordure of Duchesse potato mixed with truffe, veal kidney sauté, with mushroom round.

Guizot—Sauteed with fines herbes and moistened with little white wine; when cold, breadcrumbed and fried, Périgueux sauce round.

Maréchale—Breadcrumbed, sauteed, served with pointes and truffes, jus lié.

Orloff—Cooked one side and masked with Mornay sauce and gratinés, jus lié round.

Papillotte (en)—Sauteed with fines herbes, masked with d'Uxelles, wrapped in oiled paper, and grilled or baked.

Parisienne—Floured and sauteed, served with brown fines herbes sauce, Parisienne potatoes.

Périgourdine—Sauteed and masked with pork and foie gras farce, mixed with truffes, wrapped in pig's caul and grilled, Périgueux sauce round.

Pogarski—Finely minced raw, blended with fresh butter, seasoned, form cutlets, breadcrumbed and sauteed, vegetable garnish, jus lié.

Russe—Braised, moistened with sour cream and cêpes sautés.

Schnitzels—Large veal escalopes, breadcrumbed and sauteed, served with sliced scalloped lemons, stoned olives, anchovy fillets, capers and parsley, and chopped hard egg.

Talleyrand—Sauteed and farced, egged and masked with chopped truffes, grilled, and served with demiglace.

Viennoise—As Schnitzels.

RIS DE VEAU (CALF SWEETBREAD).

Should be well soaked and blanched, properly trimmed and larded (as the case requires) and

braised; they are then served with various garnishes, as suprême or médaillon; they are sliced after being blanched, sauteed or breadcrumbed as required.

À la Brighton—Studded with tongue and truffe, braised, and served with jardinière and jus lié.

Bérenghère—Sliced, farced, and baked, served with Soubise and jus lié.

Carême—Suprême, masked with purée of mushroom and truffe, Allemande sauce over, cheese and crumbs, and gratinés, jus lié.

Carmagc—Cut in thick slices and grilled, and served on large croûstades filled with peas Française and carrots Vichy.

Chambellane—Studded with truffe, braised, and served with cassolette of purée of mushroom and truffe, Périgueux sauce.

Chevriotte—Braised, and served with grilled tomatoes filled with purée of ham, demiglace round.

Comtesse—Braised, served with braised lettuce, quenelles, and suprême sauce.

Demidoff—Braised, served in timbale with Demidoff garnish.

Doria—Sliced, crumbed à l'Anglaise and grilled, served on cucumber à la crème, glaze round.

Favorite—Suprême, sliced foie gras and truffe on each, pointes round, Madeira sauce.

Figdor—Grilled suprême, served on Anna potatoes, grilled mushroom and grilled tomatoes round, tomato sauce.

Florentine—Sliced, dressed on spinach, Mornay sauce over, and gratinés.

- Gentilhomme*—Suprême, masked with Villeroy sauce, crumbed and fried, Périgueux sauce.
- Gourmets*—Suprême, in cocottes with sliced raw truffe, Madeira and veal glaze, covered and baked, served thus.
- Grand Duc*—Suprême, masked with Mornay sauce and truffe gratinés, pointes, jus lié.
- Guizot*—Braised, served with farced tomatoes, potato croquettes, demiglace.
- Judic*—Braised, served with braised lettuce, quenelles and truffe, jus lié.
- Maintenon* — Escalopes, masked with Maintenon sauce, gratinés, sliced truffe over, and Madeira sauce round.
- Maréchale*—Escalopes, crumbed à l'Anglaise and grilled, pointes and Périgueux sauce.
- Marie Stuart*—Braised, served with purée of celery, jus lié.
- Montauban*—Braised, served on rice fonds, quenelles, mushroom and velouté, thread of glaze over.
- Mourse*—Braised, sliced and served on peas à l'Anglaise in cocottes, Béarnaise sauce over and slice of truffe.
- Parisienne*—Studded with tongue and truffe, braised, and garnished with fonds and Parisienne potatoes, own liquor reduced and glazed.
- Piémontaise* — Escalopes, sauteed, masked with purée of Piémont truffe served on polenta fonds, jus lié.
- Princesse*—Braised, garnished with fonds filled with pointes, velouté.
- Régence*—Braised, served with Régence garnish.

Rossini—Suprême, foie gras and truffe on each,
Périgueux sauce.

St. Mandé—Garnished with fonds, peas Française,
pointes and Allemande sauce.

Talleyrand—Garnished with braised chicory, truffe
sauce.

Toulousaine — Studded with truffe, braised, and
served with Toulouse garnish.

Tzarina — Escalope, sauteed, and masked with
velouté, fennel flavour, cucumber à la crème
garnish.

Villeroy — Suprême, masked with Villeroy sauce,
breaded, sauteed, and garnished with Jardinière
and tomato sauce.

RIS D'AGNEAU (LAMB'S BREADS).

Blanched and braised or breadcrumbed, and used
for garnishing, or as a light entrée in cocotte.

POULET À BRUN—CHICKEN (BROWN).

Ambassadrice—Sauteed, garnished with mushrooms,
chicken's liver, cock's comb and kidneys.

Annette—Sauteed with fines herbes, white wine and
demiglace, served in a large timbale of Anna
potatoes.

Arlésienne—Sauteed with aubergines and tomatoes.

Beaulieu—Sauteed with quarter of fonds and olive,
Parisienne potatoes round.

Biarrotte — Sauteed with oil, fines herbes, cèpes,
white wine, aubergine, and Parisienne potatoes
round.

Bohémienne—Sauteed with paprika, sliced tomatoes and onions, pimento and fennel, plain rice round.

Boivin—Sauteed with button onions, claret, quarters of fonds, and Parisienne potatoes.

Bonne Femme—Sauteed with onions, grated carrots, white wine, tomatoes, mushroom, and parsley.

Bordelaise—Sauteed with fines herbes, white wine, and quarter of fond.

Cynthia—Sauteed with champagne and veal glaze, curaçoa lastly.

Dartois—Sauteed with onions, new carrots, fonds, and chive.

Demidoff—Sauteed, demidoff roots and sliced truffe.

Durand—Sauteed with tomatoes, rings of fried onions, and sliced ham round.

Duroc—Sauteed, small tomatoes and new potatoes round.

En cocotte—Sauteed in cocotte, seasoned, little jus lié over, and served.

Espagnole—Sauteed with oil, etc., served with rice pilaff, tomato, pimentoes.

Forestière—Sauteed with morels, onions, strip of bacon and potatoes.

Gounod—Sauteed with mushrooms, carrots, fonds, and truffes, cognac.

Grand Mère—Sauteed with strips of bacon, button onions, and potatoes.

Indienne—Curried chicken in bordure of boiled rice.

Jurassienne—Sauteed with strip of pickled pork and chive.

Lathuile—Cut in neat and equal joints and placed in a sauteuse well buttered, with potatoes and fonds, cut in dice, well seasoned, and allowed to cook thus, turned as pancake to brown other side, and serve as a cake of pomme Anna, glaze and parsley over.

Malabar Indien—Sauteed with chopped onion, curry powder, juice of lemon, and cocoanut, served as dry curry.

Marengo — Sauteed with onions, dice of tomatoes, tomato sauce, mushrooms, small fried eggs round, and croûtons.

Marseillaise — Sauteed with oil, eschalots, green peppers, dice of tomatoes and a soupçon of garlic, seasoned, moisten with white wine, and serve almost dry, fines herbes over.

Maryland—Chicken cut in four, skinned, seasoned and crumbed à l'Anglaise, sauteed, and served with Indian corn fritters, fried bananas, and Allemande sauce with veal glaze.

Mascotte—Sauteed with button onions, quarters of fonds, and noisette potato in cocottes.

Massina — Braised with fonds and Périgueux sauce.

Mireille—Sauteed with pimento and tomatoes, served in bordure of rice à la Turque.

Palermo—Sauteed with tomatoes and fines herbes, and serve with Lazague à l'Italienne.

Parmentier — Sauteed with butter, when nearly cooked add dice of potatoes partly fried, finish cooking, and moisten with little white wine and glaze, and serve.

Paysanne—Sauteed with fines herbes and paysanne roots.

Poona—Sauteed with chopped onions, curry powder, seasoned when cooked, moisten with cream and serve with rice quenelles.

Portugaise—Sauteed with fines herbes, tomatoes, mushroom, white wine, and tomatoes round, farced or sauteed.

Provençale—Sauteed with fines herbes, tomatoes, garlic, olives, white wine.

Rostand—Sauteed with paysanne of carrots, cêpes, truffe, and cognac, fines herbes over.

Sansgêne—Sauteed and served on Anna potatoes, garnished with cock's comb and kidneys, Villeroy.

Souvaroff—Prepared in casserole with truffe, foie gras, mushrooms, cock's comb and kidneys, Madeira sauce, and glaze.

Turenne—In casserole with truffe, Madeira, and glaze, Parisienne potato over.

Vichy—Sauteed and served with carrots Vichy.

Zingara—Sauteed with paprika, white wine, julienne of tongue and ham, and truffes, rice croquette.

POULET À BLANC OU FRICASSÉE (WHITE CHICKEN ENTRÉE).

The chickens are generally poached (boiled) whole or neatly cut, the sauce is made from the stock, finished and garnished as required.

À l'Ancienne—Served with blanched button onions, mushrooms, and Allemande sauce, croûtons and rice round.

Alexandra—Served with pointes and Soubise in velouté.

Américaine—Velouté with dice of pickled pork and red peppers.

Archiduc—Creamed velouté, truffe, and mushrooms.

Armagnati—Rich velouté with crayfish butter and cognac, truffe.

Bretonne—Velouté with julienne of celery, leeks, and mushrooms.

Chantilly—With creamed Allemande sauce.

Chevalière—Allemande sauce, decorated quenelles, button mushrooms, truffe, cock's comb and kidneys, small suprêmes.

Chimay—Velouté, pointes and nouilles round.

Crécy—Cream sauce and paysanne of carrots.

Fédora—Suprême sauce with crayfish butter, pointes.

Gabrielle—Suprême sauce with chicken essence, julienne of truffe, and fleurons round.

Georgina—Velouté flavoured with chopped fennel, tarragon, and chive, mushroom garnish.

Havelock—Wings and fillets studded with truffe, garnished with truffe, mushrooms, cock's comb and kidneys, Allemande sauce over.

Indienne—White curry sauce, served in bordure of rice.

Ivoire—Cream sauce, quarters of fonds, and mushrooms.

Laureate—Rich velouté with mushroom essence, button onions, crayfish tails, and button mushrooms.

Léon IX.—Velouté, quenelles, mushroom and macaroni garnish.

Odette Valery—Chicken cut raw, poached with butter, eschalots, and white wine, seasoned;

when cooked, add cream, sliced mushrooms, and serve in bordure of rice.

Orientale — White curry sauce, served in bordure of curried risotto.

Petite Mariée—Suprême sauce, sliced new carrots, peas, and small new potatoes.

Polignac — Velouté with purée of mushrooms, julienne of truffe and mushrooms.

Reine Margot—Allemande sauce, pink, green, and white quenelles.

Richemond—Velouté, with julienne of carrots and truffe.

Stanley—Allemande sauce with purée of onions, julienne of truffe and tongue, served on white rice pilaff.

Sultane — Velouté with pistacho butter, pimento, served in bordure of rice au gras.

Trianon—Allemande sauce, pink, green quenelles, truffes.

Van-dyck—Suprême sauce with hop shoots, in cocotte.

Vénitienne—Vénitienne sauce with mushrooms and calf's brain, Villeroy round.

Viennoise—Paprika in Allemande sauce, cucumber garnish.

SUPRÊME DE VOLAILLE (SUPRÊME OR FILLETS OF CHICKEN).

Fillets of chicken beaten and trimmed, bread-crumbed, or plainly poached or sauteed, as the case requires, served on fonds, etc., and sauced and garnished.

Agnes Sorel—Poached and served on oval fonds of chicken and mushroom farce, masked with suprême sauce, decorated with tongue and truffe, veal glaze round.

Alexandra—Poached and masked with velouté and Soubise, salamandered, pointes round.

Arlésienne—Sauteed, and served on aubergine fonds, sauteed tomatoes round, jus lié tomaté.

Arménonville—Sauteed, served on Anna potatoes, demiglace, with julienne of celery and truffe over.

Belle Irma—Sauteed, served on Dauphine potatoes, pointes, truffe, and jus lié.

Boiselle—Farced, served in casserole with mushrooms and jus lié.

Chimay—Sauteed and served with morels and pointes, jus lié.

Clementine—Poached, served in farce bordure, salsify à la crème, and velouté round.

Cussy—Sauteed, served on fonds, slice of truffe on each, rognons de coq, and jus lié.

Demidoff—Sauteed and served with paysanne of vegetables and truffe, Madeira sauce.

Doria—Sauteed, served with cucumber garnish.

Dreux—Studded with truffe and tongue, poached, and garnished with cock's comb and kidney, Allemande sauce.

Ecossaise—Poached, French bean garnish, Ecossaise sauce.

Favorite—Sauteed, served with foie gras and truffe on each, pointes round and well buttered, jus lié.

Financière — Sauteed and served with *Financière* garnish.

Georgette—Poached, served on *Georgette* potato fonds, truffe and velouté.

Helder—Sauteed, served with a ragout of truffes, carrots, mushrooms, and fonds, jus lié.

Henri IV.—Sauteed, served on fonds, *Béarnaise* over, glaze round.

Hongroise—Sauteed, served on timbale of rice pilaff, and *Hongroise* sauce.

Japonnaise—Sauteed, served on rice, fonds with purée of crosnes, jus lié.

Judic—Sauteed, served with braised lettuce, truffe, and jus lié.

Maréchale—Breadcrumbed, sauteed, and served with pointes, truffe, and jus lié.

Marie Louise—Breadcrumbed, sauteed, and served on fonds filled with mushroom farce, jus lié.

Marie Thérèse—Poached, served on bordure of rice pilaff, suprême sauce over, crest with tongue on top.

Maryland—Breadcrumbed, sauteed, and served with Indian corn fritters, fried bananas, and glazed velouté.

Mireille—Sauteed, served on pomme Anna, julienne of fonds sauteed in butter over.

Montpensier — Breadcrumbed, sauteed, garnished with pointes, *Périgueux* sauce.

Orientale—Sauteed, served on chow chow, suprême and tomato sauce mixed over, chopped truffe.

- Orly*—As Fritot de Poulet, in pâte à frire, tomato sauce apart.
- Otéro*—Farced with purée of truffe and foie gras, poached, served in cocottes with creamed velouté.
- Papillote*—Lightly poached dry, masked with d'Uxelle and slice of ham, wrapped in oiled paper and baked.
- Parisienne*—Poached, served on oval quenelles, suprême sauce over, and a slice of truffe, pointes round.
- Petit Duc*—Crumbed à l'Anglaise, grilled, served on Anna potatoes, fresh grilled mushroom, and horseradish, Châteaubriand sauce.
- Pogarski*—Finely minced and mixed with one-third of fresh butter, seasoned, made into suprême shape, breadcrumbed and sauteed, jus lié, and vegetable garnish.
- Polignac*—Poached, and served with suprême sauce, julienne of truffe and mushroom.
- Princesse*—Poached, masked with velouté and a slice of truffe fonds with pointes round.
- Régence*—Poached, served on farce fond, Allemande sauce, finished with crayfish butter over, cock's comb garnish.
- Richelieu*—Breadcrumbed à l'Anglaise, sauteed, Périgueux sauce.
- Rossini*—Sauteed, and served on sliced foie gras, sliced truffe on top, Madeira sauce, with truffe essence over.
- St. Germain*—Crumbed and sauteed, glazed slices of foie gras on top, jus lié round.

Talleyrand—Masked with foie gras farce, poached, and served on oval croûstade filled with macaroni mixed with truffe, Madeira sauce.

Tzarina — Poached, served with suprême sauce, fennel flavour, cucumber à la crème round, thread of glaze.

Vallencay—Crumbed with chopped truffe, sauteed, and served on croûtes of purée of mushroom, jus lié.

Vallois—Breadcrumbed and sauteed, farced olive garnish, and Valois sauce.

Vermeille—Crumbed, chopped truffe and tongue mixed with the breadcrumbs, sauteed, and served with purée of fonds, jus lié.

PIGEON.

A l'Autrichienne—Filled with fines herbes and bread farce, cooked in casserole and served.

Américaine—(Squabs) split and grilled, served with tomatoes.

Beale—Braised, served with button onions and mushrooms, carrots, and Parisienne potatoes, demiglace, with liver pounded.

Bonne Femme—Braised in casserole with fines herbes and sliced mushrooms.

Bordelaise—Braised in casserole with fines herbes, fonds and potatoes, and white wine.

Catalane—Braised in casserole with dice of bacon and olives.

Chartreuse—Braised, cut in neat pieces and placed in a chartreuse or bordure mould, decorated with cubes of vegetables and lined with well braised

cabbage, layer of cabbage over, and poached for thirty to forty minutes, turned out and served with rich demiglace, peas, pointes, and cucumber garnish.

Chipolata — Braised and served with Chipolata garnish.

Compote—Braised, carved and simmered in casserole, with dice of bacon, mushrooms, and onions, Madeira sauce.

Crapaudine—Split and grilled with crumbs, served with Tartare or devilled sauce.

En Pâtés—Cut in neat pieces, and placed in a pie-dish with layers of sliced rump steak, highly seasoned with salt, fresh ground pepper, chopped eschalots and fines herbes, moistened with stock, covered with puff paste (feuilletage), and baked.

En Surprise—Farced and braised partly, wrapped in a large blanched cos lettuce, finish braising, and served with jus lié.

Farcis Romaine—Farced with d'Uxelle mixed with pork farce, braised, and served on a bordure, mushroom and truffe, demiglace.

Grand Mère—As Bonne Femme, addition of noisette potatoes.

Nana—Split, cooked in casserole, with onions, olives, mushrooms, truffe, and potatoes, glazed, jus lié.

Parisienne—Roasted in casserole, with pearls of carrots, small button onions, peas, truffe, and ham.

Paysanne—Braised, carved and served in casserole, with Paysanne garnish.

CANETON (DUCKLINGS).

Aylesbury ducks or ducklings are mostly stuffed à l'Anglaise, roasted, and served with apple sauce.

Rouen ducks, noted for their richness of flesh, are served rather underdone.

Nantes ducks and others are more suitable for other culinary preparations.

À l'Anglaise—Stuffed with sage and onions, parsley, and breadcrumbs, seasoned, roasted, and served with gravy and apple sauce.

Au Champagne—Braised with champagne and served with reduced liquor and demiglace.

Aux Pois—Braised with button onions, dice of bacon and peas.

Bigarade—Braised, served with quarters of peeled oranges and bigarade sauce.

Brassica — Braised and served in casserole with glazed quarters of turnips, demiglace.

Chipolata — Braised and served with Chipolata garnish.

L'Orange—Rouen duck lightly roasted, breasted, filleted, juice of orange over with the juice pressed from the chopped carcase, sliced orange round.

Lyonnaise — Braised with button onions and chestnut, demiglace.

Menthe—Fresh butter kneaded with chopped mint, and seasoned to farce a Nantes duck and braise it, served with reduced liquor and jus lié, chopped mint.

Molière—Boned and farced with truffed foie gras, farce meat braised in serviette as galantines, served with jus lié and liquor, and truffe.

Navets—Braised and served with glazed turnips and button onions, demiglace and liquor.

Nivernaise—Braised and served with Nivernaise garnish.

Olives--Braised and garnished with stoned olive and demiglace.

Palestine—Braised and served with blanched and glazed Jerusalem artichoke and demiglace.

Paysanne — Braised and served with Paysanne garnish.

Presse—Rouen duck roasted underdone, the breast sliced, and the juice of carcass pressed over, seasoned, and a little red wine and cognac, and serve.

Rouennaise—Farced with duck's liver farce and lightly roasted; when carved, juice of lemon and cognac and the juice of the carcass pressed over the fillets, Rouennaise sauce apart.

OIE OU OISON (GOOSE OR GOSLING).

À l'Allemande—Breast boned and stuffed with apples, braised and served with small peeled and cored baked apples with red currant jelly in centre, demiglace, and sauerkraut.

Alsacienne—Farced with pork farce, braised and served with sauerkraut, lean pieces of bacon, and demiglace.

Anglaise—Stuffed with sage and onion stuffing, roasted, and served with apple sauce.

Au Raifort—Braised and served with rice pilaw, and horseradish sauce.

Cassoulet—Hashed goose with onions, sausages, haricot beans, and tomatoes, garlic flavour, crumbs over and gratinés.

Cuisse d'Oie, Sauce Robert—Goose legs, scored, well seasoned with salt, pepper, and mustard, grilled and served with Robert sauce.

En Civet—Cut in equal neat pieces and jugged as hare, lié lastly with the goose's blood and claret.

En Ragoût aux Marrons—Stewed or sauteed with white wine, fines herbes, demiglace, and blanched chestnuts.

Mont Vernon—Stuffed with mashed potatoes mixed with cooked chopped onions and a few yolks, highly seasoned, roasted and served with peeled and cored small apples, baked with the goose, demiglace with sherry, and red currant jelly.

Strasbourggeoise—Stuffed with apples and goose liver, braised and served with sauerkraut and glazed chestnut, own gravy.

PAON (PEACOCK).

Peacock is one of the old school of cookery royal dishes. Young birds can be prepared in various ways, as turkeys.

Condatino—Larded and carefully roasted, served with rice pilaw, mixed with pistachio and currants, jus lié tomate.

En Galantine—As galantine of turkey.

En Pâtés—Pie made as a game raised pie and served with the plumage representing the peacock.

DINDE ET DINDONNEAU (TURKEY AND TURKEY
POULT).

À l'Anglaise I.—Farced and boiled, served with boiled pickled tongue and celery sauce.

Américaine I.—Farced and braised, served with tufts of cauliflower, carrots, onion, and tomatoes, demiglace.

Américaine II.—Farced, roasted and served with cranberry sauce.

Anglaise II.—Farced and roasted, served with sausage and bread sauce.

Baron—Farced with truffed veal farce, roasted and served with roast quails and whole truffe round, jus lié.

Bourgeoise—Braised and served with Bourgeoise garnish.

Castillianne—Cut in equal neat pieces and sauteed, with a garnish of Chipolata sausages, chestnut, button onions, mushrooms, and quarters of tomatoes.

Chipolata — Braised and served with Chipolata garnish.

Conti—Farced and roasted, served with a ragout of quenelles, truffes, and cock's comb, jus lié.

En Daube—Boned and farced as galantine, braised in covered casserole well seasoned and good stock and wine, allowed to cool in own liquor.

Gitana—Braised and served with nouilles and jus lié.

Godard—Braised and served with Godard garnish.

Gourmet—Chestnut farced, roasted, served with Parisienne sausages and jus lié.

Médicis—Roasted and served with croûstade filled with pureé of game, Madeira sauce.

Milanaise—Braised and served with macaroni Milanaise and jus lié tomaté.

Montorgeuil—Poached with vegetables and light stock, Allemande sauce and truffe.

Piémontaise—Larded and braised, white wine, vegetables, etc., dressed on farce fond, and garnished with croûstade of rice Piémontaise, Madeira sauce.

Russe—Farced with sauteed cèpes and onions and fennel, braised, liquor reduced and lié, sour cream, farced cèpes round.

POUSSIN OU POULET DE GRAIN (SPRING CHICKEN).

À la Belle Meunière—Cooked in casserole with sliced mushrooms, truffe, dice of bacon, and veal glaze.

Bergère—Cooked in casserole with squares of pickled pork, mushroom, onions, potatoes, and jus lié.

Bonne Femme—Cooked in casserole with bacon, Parisian potatoes, and jus lié.

Cendrillon—Split, sauteed, masked with truffled forcemeat, wrapped in pig's caul, crumbed and grilled, truffe sauce.

Clamart—Cooked in casserole and served with peas à la Française.

Gourmet—Split, crumbed and grilled, garnished with straw potatoes, Châteaubriand sauce.

Howtowdie—Is a chicken farced with veal stuffing, and braised, served with poached eggs on spinach round, mushrooms and jus lié.

Katkoff—Split, and seasoned with mustard and paprika, crumbed and grilled, served with Duchesse potatoes, devilled sauce.

Limousine—Farced with truffed pork farce and chopped mushroom, braised, and served with chestnuts and button onions.

Mascotte—En casserole, with mushrooms, quarters of fonds, noisette potatoes, and veal jus lié.

Mignon—Farced with foie gras, wrapped in paper, and roasted, served with rich veal jus lié.

Piémontaise—Farced with Piémont truffe and pork farce, braised, served with risotto Piémontaise, jus lié,

Polonaise—Farced and cooked in casserole, Polonaise butter.

Primeur—Farced, cooked in casserole, and served with tufts of pointes, beans, peas, and jus lié.

Romani—Farced with ortolans, wrapped in paper and roasted, jus lié tomaté.

Ste. Françoise—Partly cooked and masked with d'Uxelle and pork farce, wrapped in short paste and baked, jus lié.

Tartare—Split, grilled, and served with Tartare sauce.

Viennoise—Split, breadcrumbed à l'Anglaise, and sauteed, sliced lemon round, and tomato sauce apart.

POULARDES.

Adelina Patti—Farced with rice Sicilienne, poached, suprême sauce, with paprika over and fonds with glazed truffe round.

Albuféra—Farced with rice au gras mixed with foie gras and truffe, poached, served with croûstades of quenelles, truffe, mushrooms, and cock's comb and kidneys, Albuféra sauce.

Alexandra—Studded and poached, remove the fillets or suprême, fill place with chicken farce, Mornay sauce over, and gratiné, fillets on croûstades, and garnish with bouquets of pointes, veal glaze round.

Amateur—Poached in white stock, when done the stock boiled down to glaze, pour over the chicken and serve straw potatoes round.

Anna Held—Studded with truffe, farced, and roasted in casserole.

Aurore—Poached, masked with Aurore sauce, quenelles, and sliced rolled tongue round.

Beaufort—Farced and braised, served with glazed lamb's tongue, jus lié.

Beaulieu—Braised, served with farced olives in fonds and Parisienne potatoes, jus lié.

Belle Mère—En casserole with button onions, strips of bacon, fonds and noisette potatoes, green peas and jus lié.

Bonne Femme—Braised in casserole with dice of lean bacon, sliced potatoes, and jus lié.

Bouquetiere—Braised and garnished with pointes, fonds with jardinière, noisette potatoes, and jus lié.

- Cardinal*—Farced and poached, suprême sauce mixed with tomato sauce, chicken farced tomato round.
- Carême*—Farced with a salpicon of foie gras, truffe, quenelles lié velouté, braised, and garnished with lamb's bread and farced olive in fonds, jus lié.
- Carlsford*—Boned and farced, retrussed and roasted, served with jus lié and watercress.
- Cavour*—Studded with truffe, poached, and served with nouille or lazagne garnish, suprême sauce over.
- Chantilly*—Farced with rice, foie gras and truffe, creamed velouté.
- Châtelaine I.*—Braised, garnished with fonds, filled with purée of chestnut and Soubise, noisette potato and jus lié.
- Châtelaine II.*—Braised, garnished with cèpes bordelaise, glazed chestnut, and Parisienne potatoes, demiglace.
- Chimay*—Farced with nouille, poached, garnished with pointes and nouille, suprême sauce.
- Chipolata*—Braised, served with Chipolata garnish.
- Chivry*—Poached, chivry sauce over, garnished with tufts of spring vegetables.
- Cussy*—Braised, garnished with truffe and mushrooms, purée of chestnut and chokes, cock's comb, demiglace.
- Dauphine*—Larded, braised, garnished with croquettes of chicken and truffe, demiglace, and Dauphine potatoes.
- Demidoff*—Braised with button onions, stars of carrots, turnips, celeriac, and truffe, jus lié and reduced liquor.

Derby—Farced with rice, foie gras and truffe, braised with rich stock, served with sliced foie gras and whole truffe, liquor reduced and veal jus lié.

Devonshire—Breast boned and farced, braised, served with tongue and fonds with purée of peas, jus lié.

Dieppoise—Farced with crayfish flavoured farce, poached, and served with crayfish tails, truffe, and Allemande sauce, finished with crayfish butter.

Diva—Farced as Derby, poached and served with cèpes, suprême sauce with paprika.

Dora—Farced as Derby, poached and served on bordure of rice, Allemande sauce over.

Doria—Farced with salpicon of quenelles, truffe, and foie gras, lié velouté, poached; when cooked, slice the breast, replace, and mask the fowl with Allemande sauce, cheese over and gratinés, garnish with truffe, mushrooms, cock's comb, cucumber, and suprême sauce round.

Dreux—Studded with truffe and tongue, poached, garnished with quenelles, truffe, cock's comb and kidney, velouté.

Duroc—Farced and braised, Madeira sauce with julienne of truffe and tongue.

Ecossaise—Farced, dice of tongue and truffe in farce, poached and served with French beans round, Ecossaise sauce.

Edouard VII.—Farced as Derby, poached, garnished with pointes and cucumber à la crème, curried suprême sauce.

Elysée—Farced, studded with truffe, poached and garnished with quenelles, foie gras, truffe, mushroom, cock's comb and kidneys, suprême sauce.

Escorial—Farced with salpicon of truffe, mushrooms, stoned olives and ham, lié, Madeira sauce, braised, served on a rice fond, small fried eggs, à la Française round and jus lié aux fines herbes.

Espagnole—Farced with rice, pimentoes, and garbanzoes, braised and served with tomatoes round, jus lié, tomate

Favorite—Farced with creamed farce with dice of foie gras and truffe, poached, served with suprême sauce, julienne of truffe and celery and cock's kidneys.

Fermière—Braised in casserole with small button onions, pearls of carrots, peas, small Parisienne potatoes, jus lié.

Gastronome I.—Farced with risotto, braised and served with glazed chestnut and demiglace.

Gastronome II.—Farced, braised, and served with cêpes, truffe, fonds, and jus lié, chestnut round.

Grecque—Farced with rice à la Grecque, braised, and jus lié.

Hongroise—Cooked with paprika, garnished with rice and tomatoes, Hongroise sauce over.

Impériale — Farced with salpicon of mushroom, truffes, lamb's bread, lié velouté and purée of mushroom, poached and garnished with barquettes filled with truffe and foie gras, fonds with pointes.

Ivoire—Poached, garnished with quenelles and small round poached eggs, Ivoire sauce.

Jacques—Farced with foie gras, braised, claret sauce with glaze and tomato sauce mixed.

Lady Curzon—Farced with rice, foie gras, and truffe, poached and served with curried suprême sauce, cucumber cassolettes filled with purée of mushrooms.

Languedocienne—Braised and garnished with tomatoes sauteed in aubergine croûstades, cèpes, and jus lié.

Maître Lucas—Farced and braised, garnished with braised lettuce, celery, farced onions, stuffed olive, Duchesse potatoes, and demiglace.

Mancini—Poached, breast fillet sliced and carefully removed, breast bone picked out entirely, the cavity filled with macaroni, julienne of truffe, and foie gras; replace fillets and mask with suprême sauce, cheese over and gratinés.

Mazarin—Braised in casserole with julienne of carrots, celery, truffe, jus lié Madeira and glaze.

Ménagère—Braised in casserole, button onions, new small carrots and potatoes, jus lié.

Milanaise—Farced with macaroni Milanaise, braised and served demiglace tomatoée.

Mireille—Braised, garnished with rice à la Turque, and tartlets filled with sauteed tomatoes and a stoned olive, tomato sauce.

Montbrazon—Studded with truffe, poached, garnished with lamb's breads, large quenelles, suprême sauce.

Monte Carlo—Poached, masked with suprême sauce, garnished with pink quenelles and truffe.

Montmorency—Larded and braised, garnished with decorated quenelles, fonds with pointes, Madeira sauce.

Nantua — Poached, served with suprême sauce, finished with crayfish butter over, crayfish quenelles, and truffe round.

Nicoise I.—Braised, and served with French beans, fonds, tomatoes and olives, jus lié tomaté.

Nicoise II.—Braised, and served with small tomatoes, small fonds, sliced courgettes, new potatoes and olives, jus lié tomaté.

Nouveau Siècle—Braised, garnished with cucumber, new potatoes, button onions, aubergine and cêpes, jus lié.

Orientale—Poached, and served on rice à la Turque, curried velouté over, and Chayotte garnish.

Paysanne—Braised with Paysanne garnish and good veal glaze, served in casserole.

Parisienne—Farced, poached, suprême sauce over row of sliced truffe and tongue on breast, decorated quenelle garnish.

Petite Mariée—Poached with little chicken stock, fancy cut carrots, celery and peas, masked with suprême sauce and reduced liquor.

Petite Prussienne—As Bonne Femme, add morels and cêpes, en casserole.

Pharao—Farced with rice pilaff minced with tomatoes, currants, pistaches, braised, jus lié.

Piémontaise — Farced with risotto Piémontaise, braised, garnished with rice croûstades filled

with foie gras and Piémond truffe, jus lié tomaté.

Poivre—Braised in covered casserole with butter and fresh ground black pepper and a pinch of salt, cooked slowly, hermetically closed, served plain.

Polonaise—Farced and braised, served on semolina fonds garnished with chicken liver brochette, truffe and demiglace tomatée.

Portugaise—Farced with rice Portugaise, braised and served with Portugaise sauce, tomatoes farced with rice Portugaise round.

Primeur—Braised and served with garnish of spring vegetable and pointes, jus lié.

Prince de Galles—Farced with foie gras and woodcock farce, braised, garnished with truffe, mushrooms, fillets of woodcock and jus lié.

Princesse—Poached, masked with suprême sauce, garnished with pointes and quenelles.

Princesse Hélène—Farced with rice, masked with suprême sauce, garnished with subric of spinach and truffles.

Régence—Farced, chicken and foie gras farce, poached, masked Allemande sauce, Régence garnish.

Reine—Poached, masked with suprême sauce, served on rice fond, garnished with mousse of chicken.

Reine Margot—Farced with chicken farce flavoured with purée of almonds, poached and garnished with quenelles, with pistachio and crayfish butter.

Riz (au)—Poached, masked with Allemande sauce, garnished with rice cooked with chicken stock.

St. James—Braised, with printanier roots and Madeira sauce.

St. Lucia—Farced with chicken and foie gras farcé, braised and garnished with gnocchi au jus, demiglace.

St. Menehould—Split and partly braised and bread-crumbed, grilled and served with Madeira sauce.

Soufflée—Poached, fillets removed and sliced, breast bone cut off and cavity filled with light creamed chicken farce mixed with the chicken fillets and foie gras, decorated with truffe and placed in oven to cook farce, masked with rich Allemande sauce.

Souvaroff—Farced with foie gras and truffe, poached till half cooked and placed in casserole with truffe, Madeira and veal glaze covered and finished cooking in oven, served thus.

Stanley—Farced with chicken farce mixed with julienne of truffe poached and masked with Soubise velouté, julienne of truffe and tongue.

Sylvania—Farced with sauteed sliced mushrooms, cooked in casserole with peas à la Française and served.

Talleyrand—Poached, fillets and breast bones removed, the cavity filled with cubes of macaroni, dice of truffe, and foie gras blended with velouté and cheese, masked with fine chicken farce and decorated with truffe, placed in oven to cook farce, and served with demiglace and truffe.

Tosca—Farced with rice and foie gras, poached and masked with suprême sauce flavoured with fennel.

Toscana—Farced with spaghetti, truffe, and foie gras, braised and served with cassalette filled with foie gras truffe and jus lié.

Trianon—Poached and garnished with pink, green and white quenelles, suprême sauce with purée of foie gras.

Trieste—Poached in casserole with chicken stock, rice, bay leaf flavour, pieces of cauliflower and served thus, velouté a part.

Valencienne — Farced with risotto mixed with julienne of ham, poached and masked with suprême and tomato sauce mixed.

Vert Pré—Poached, masked with Chivry sauce, garnished with peas, French beans, and pointes.

Vichy—Farced with rice, garnished with carrots Vichy, jus lié.

Victoria—As Souvaroff, addition of foie gras.

Washington—Farced with Indian corn and pork farce, served with croûstade of Indian corn, demiglace.

PART VIII.

RELEVÉ (REMOVE).

ALOYAU DE BŒUF (SIRLOIN OF BEEF).

À l'Anglaise—Roasted and served with Yorkshire pudding and horseradish sauce.

Américaine—Boned, larded with lean ham, braised in own liquor, served with demiglace, mixed with red currant jelly and liquor, horseradish.

Bourgeoise—Boned, larded, and braised, served with Bourgeoise garnish.

Bretonne—Braised and served with haricot beans Bretonne.

Florence—Boned, rolled, and braised with vegetable, white wine, knuckle of veal, and good stock; when done, strain, and skim liquor, boiled down to semiglaze, add tomato purée and serve over beef with timbales of spaghetti round.

Française—Boned, rolled, and larded, roasted and served with Parisienne potatoes, watercress, and jus lié.

Infante—Boned, roasted and served with fonds filled with noisette potatoes and braised lettuce round, jus lié.

Moderne—Boned and roasted, served with braised lettuce, Parisienne potatoes, fonds and small tomatoes, jus lié.

Nivernaise—Boned and braised, Nivernaise garnish.

Portugaise—Boned, larded, and braised, garnished with Château potatoes and farced tomatoes, jus lié tomate.

CÔTE DE BŒUF (RIBS OF BEEF)

Are usually served à l'Anglaise, when a large joint, if single ribs are cooked, dressed as entrecote, châteaubriand, or fillets.

Contrefilet is the sirloin, boned without fillet.

Bœuf à la Mode—Boned rump studded with large strips of larding bacon and carrots, braised with vegetables and spices, good stock and demiglace, and served with vegetable garnish and own liquor skimmed and reduced.

Bœuf Bouilli aux Racines—Salted round of beef, boiled for several hours with carrots and turnips and dumplings.

FILET DE BŒUF (FILLET OF BEEF).

À l'Andalouse—Larded and roasted, served with pimentoes filled with rice Espagnole and aubergines filled with sauteed tomatoes, jus lié tomate.

Arlésienne—Larded, braised, and served with tomatoes and aubergines, demiglace tomate.

Berrichonne—Larded and braised, garnished with braised cabbage, button onions, and glazed chestnuts, jus lié.

- Bisontine*—Larded and braised, garnished with Duchesse potatoes and braised lettuce, jus lié.
- Bouquetière*—Larded and braised, garnished with bouquets of vegetable, jus lié.
- Brèbant*—Larded, roasted, and garnished with noisette potatoes, fonds with purée of peas, jus lié.
- Clamart*—Larded and braised, garnished with croûstade of peas paysanne, Macaire potatoes, and jus lié.
- Châtelaine*—Larded and braised, garnished with Soubise fonds, glazed chestnuts, and rissole potatoes, jus lié.
- Doria*—Larded, braised, cucumber garnish, jus lié.
- Dubarry*—Larded and braised, garnished with cauliflower au gratin, jus lié.
- Fervaal*—Larded and braised, Marquise potatoes and purée of celeriac in fonds, jus lié.
- Flamande*—Larded, braised, garnished with braised cabbage, lettuce, and Chipolata sausages.
- Frascati*—Larded and braised, garnished with foie gras, truffe, mushroom, pointes, and jus lié, fleuron round.
- Gastronome*—Studded with truffe, braised and served with truffes, mushrooms, chestnuts, Madeira sauce with truffe essence.
- Godard*—Larded and braised, Godard garnish and sauce.
- Gouffé*—Larded and braised, served on rice fond, garnished with truffe, quenelles, mushrooms, cock's comb, jus lié.
- Hongroise*—Braised, garnished with glaze, onions, cauliflower Hongroise, and paprika sauce.

Hussarde—Larded and roasted, served with Duchesse potatoes, grilled mushrooms, tomatoes, and Hussarde sauce.

Japonnaise — Larded and braised, served with Duchesse croûstades filled with crosnes, timbale of rice and saffron, jus lié.

Jockey Club—Marinated, braised with mirpoix and sherry, garnished with tomato farcis, large quenelles, potato croquettes, liquor reduced and jus lié.

Londonderry—Farced with foie gras and truffe by an incision at the side lengthwise, studded with truffe and secured tightly, braised with mirpoix and marsala, served with whole truffe and mushroom and rich jus lié with reduced liquor.

Lorette—Larded and braised, served with Lorette potatoes and pointes, jus lié.

Madeleine—Larded and braised, garnished with small timbales of purée of peas, purée of lentils and spinach, served on fonds.

Maillot—Larded and braised, served with farced mushroom and jus lié.

Marjoromo—Marinated and braised, served with fonds of purée of lentils and Madeira sauce.

Maraîchère—Larded and braised, garnished with new carrots, button onions, farced cucumbers, quarters of fonds, braised lettuce, jus lié.

Massenet — Larded and braised, garnished with dariole moulds of Anna potatoes, fonds with beef marrow, French beans and jus lié.

Mercédès—Studded with larding bacon and anchovy fillets, roasted, garnished with farced tomatoes,

braised lettuce, new carrots, and olives, Madeira sauce.

Méxicaine—Larded and served on rice fonds, garnished with French beans, pointes, new carrots, and truffe, jus lié.

Moderne I.—Studded with truffe and tongue, braised, and served with small vegetable chartreuse, braised lettuce, quenelles, jus lié.

Moderne II. — Studded with tongue and bacon, roasted, garnished with potato croquettes, farced tomatoes, braised lettuce, and jus lié.

Montmorency — Larded and braised, garnished with macédoine fonds, pointes, jus lié au madère.

Orientale—Roasted, and served with farced tomatoes, rice croquettes, tomato sauce with pimento.

Parisienne—Larded and roasted, served with braised lettuce, fonds, Parisienne potatoes, and Madeira sauce.

Petit Duc—Larded and braised, garnished with fonds and truffes, pointes, and jus lié, with horseradish butter.

Phileas, Gilbert—Larded and braised, served on Duchesse potatoes fonds, garnished with whole truffe in fonds, Madeira sauce.

Portugaise—Larded and roasted, fonds with pointes, Château potatoes, tomato sauce.

Prince Albert—Farced with purée of foie gras by an incision at the side, larded and braised with madeira and mirpoix, served with croûstades with truffes, liquor reduced with oporto and jus lié.

Prince Orloff — Larded and braised, sliced and replaced, masked with purée of mushrooms and soubise, parmesan over and gratinés, garnished with braised lettuce and celery, jus lié round

Princesse — Larded and roasted, fonds with pointes, Madeira sauce.

Provençale — Larded and braised, garnished with farced tomatoes and farced mushroom, Provençale sauce.

Renaissance — Larded and braised, Renaissance garnish and jus lié.

Royale — Studded with truffe and tongue, roasted, garnished with mushroom, truffe, and cock's comb, Madeira sauce with truffe essence.

St. Florentin — Larded and braised, garnished with Berny potatoes, côpes and Bordelaise sauce.

St. Germain — Larded and roasted, garnished with timbales of purée of peas, new carrots and potatoes, jus lié, Béarnaise sauce.

Sarde — Larded and roasted, farced cucumbers and tomatoes, rice croquettes, and tomato sauce.

Talleyrand — Studded with truffe, roasted and served with croûstade of macaroni with truffe and foie gras, Périgueux sauce.

Tivoli — Larded and roasted, garnished with pointes and fonds with jardinière, jus lié.

Trianon — Larded with ham, roasted, garnished with croûstades filled with purée of peas, purée of carrots, and purée of chestnut, jus lié.

Wellington — Partly roasted, masked with d'Uxelle, wrapped in puff paste and baked, demiglace a part.

GIGOT DE MOUTON (LEG OF MUTTON).

A l'Anglaise—Boiled with carrots and turnips, served with mashed turnip and caper sauce.

Also served plainly roasted, and braised and suitable garnish, Bretonne, Bourgeoise, etc.

SELLE DE MOUTON (SADDLE OF MUTTON).

À la Metternich—Braised dry, sliced and replaced, and masked with béchamel sauce and paprika, cheese and gratiné, garnished with timbale of rice pilaff, jus lié.

Mornay—Braised dry and sliced and replaced, masked with Mornay sauce and gratiné, jus lié.

Prince Orloff—Braised, sliced and replaced, masked with purée of mushrooms and soubise, cheese and crumbs and gratiné, garnished with braised lettuce and celery, jus lié.

St. Germain—Roasted, breadcrumbs over, grilled tomatoes, aubergine and mushroom round, jus lié.

MUTTON AND LAMB.

The following garnishes are suitable for saddles: Alsacienne, Beatrix, Bouquétière, Châtelaine, Dauphine, Duchesse, Favorite, Flamande, Hongroise, Languedocienne, Lorraine, Mentonnaise, Moderne, Niçoise, Portugaise, Provençale, Renaissance, Riche-lieu, Romanoff, Sarde, etc. etc.

SELLE D'AGNEAU (SADDLE OF LAMB)

Are prepared as Saddle of Mutton.

À l'Anglaise—They are plainly roasted and served with mint sauce.

Agneau de Pouillac—Small special French lamb imported from Pouillac.

Agneau Pascal—A small house lamb roasted whole, and served in the ordinary way.

EPAULE DE MOUTON OU D'AGNEAU (SHOULDER OF MUTTON OR LAMB).

Shoulders of mutton are rarely served in high class cookery, the following are a few of the most popular ways of serving them.

À l'Anglaise—It is roasted plain and served with onion sauce and roasted potatoes.

À la Boulangère—Boned and rolled, and roasted with onions and potatoes and served with jus lié.

Bonne Femme—Boned and farced with pork farce, rolled and roasted with sliced onions, and served with haricot beans and carrots, jus lié.

Braisée—Boned and braised and served with any garnish, as for saddles.

Shoulders of lamb can be prepared the same as mutton *à l'Anglaise*, roasted plain and served with mint sauce; the same applies to forequarters and hindquarters of lamb.

CARRÉ DE MOUTON (NECK OF MUTTON).

The best end only is used, neatly trimmed and roasted or braised as required.

À la Beaucaire—Roasted and served with tomatoes and fonds, jus lié with tarragon.

Bonne Femme—Braised in casserole with button onions and noisette potatoes.

Mireille—Roasted and served with pomme Anna, mixed with julienne of fonds, demiglace.

Limousine—Baked and served with glaze onions and chestnuts, jus lié.

Printanier—Braised and served with printanier garnish, jus lié.

Soubise—Braised with onions, soubise and jus lié.

Toscane—Baked in casserole between two layers of Anna potatoes, Parmesan over lightly gratinés.

CARRÉ D'AGNEAU (NECK OF LAMB).

Same preparation as mutton; it is advisable to cook the delicate necks of small lamb. Barded with slices of larding bacon.

LONGE ET FILET DE VEAU (LOIN AND FILLET OF VEAL).

À l'Anglaise—Farced with veal stuffing and roasted, served with boiled ham or bacon, jus lié.

Ancienne—Boned, braised, and served with braised lettuce, French beans, demiglace with braised liquor strained and reduced.

Bourgeoise—Larded and braised, Bourgeoise garnish, jus lié.

Boulangère—Roasted with Boulangère potatoes, jus lié.

Bruxelloise—Larded, braised, and served with sauteed sprouts and noisette potatoes, jus lié.

Cambacérès—Larded and roasted, served with fonds filled with purée of cucumbers, jus lié.

Dauphine—Larded and braised, served with fonds with pointes, sliced sauteed mushrooms, tomato sauce.

Dubouzet—Boned, farced with truffe and pork farce, braised Bignonne potatoes, and jus lié.

Farvel—Larded and braised, served with nouille Milanaise and jus lié tomaté.

Florent—Larded and braised, served with braised lettuce, new carrots, button onions, and Parisienne potatoes, jus lié.

Lausanne—Braised, served with croûstades, filled with purée of lettuce, Robert potatoes, and jus lié.

Mancelle—Braised and served with braised chestnuts, jus lié.

Milanaise—Larded and braised, garnished with macaroni Milanaise, jus lié tomaté.

Moderne—Roasted, sliced, replaced with layers of truffed purée of foie gras, masked with béchamel and cheese and gratiné, Madeira sauce round.

Nemours—Larded and roasted, served with carrots, Vichy and peas, Boulette potatoes, and jus lié.

Pompadour—Roasted, masked with Mornay sauce, gratiné, purée of lentils and veal glaze round.

Pontoise—Farced, braised and served with jus lié, tartar sauce a part.

Potagère—Larded and braised, served with new carrots, onions, cauliflower tufts, and new potatoes, jus lié.

St. Clair—Roasted and served with alternate slices of ham, tomato sauce round.

St. Cloud—Studded with truffe, garnished with truffes, mushrooms, quenelles, lamb's breads, lié, Allemande sauce, veal glaze round.

Suzane—Larded and braised, served with half-moon shaped potatoes and button onions, jus lié tomaté.

Suzeraine—Studded with truffe and ham, braised and served with farced cucumber and tomatoes, jus lié.

Trianon—Larded and braised, served with cucumber cassolette filled with purée of chestnut, jus lié tomaté.

Versaillienne — Farced and braised, served with quenelles, pointes, cucumber, and jus lié.

SELLE DE VEAU (SADDLE OF VEAL).

À la Doria—Braised dry, sliced, and replaced with alternate layer of purée of cucumber and velouté, masked with the same purée and gratinés, garnished with truffes, mushrooms, and cock's comb and kidneys, jus lié.

Metternich—Braised dry, sliced, and replaced with alternate layers of thick béchamel and paprika, masked with the sauce and gratinés, timbale of rice garnish, jus lié.

Orientale—Braised, sliced, and replaced with alternate layers of curried soubise, masked with soubise, and cheese and gratinés, braised celery and rice croquettes garnish.

Prince Orloff—Braised dry, sliced, and replaced with alternate layers of purée of mushrooms and soubise, masked with soubise, and cheese and gratinés, braised lettuce and celery round, jus lié.

Tosca—Braised dry, sliced, replace slices on a layer of macaroni au fromage, masked with soubise and béchamel, cheese and gratinés, jus lié.

SELLE DE CHEVREUIL (SADDLE OF ROEBUCK).

A l'Allemande—Marinated for at least two days, and roasted with the marinated vegetables, well basted, the liquor strained, skimmed, and boiled down with powdered juniper berries, cream, and poured over saddle.

Baden-Baden — Marinated as above and roasted, served with unsweetened stewed pears, liquor reduced and mixed with red currant jelly and powdered cinnamon poured over.

Beaugen—Larded, and braised dry, and served with fonds with purée of lentils, glazed chestnuts and venaison sauce.

Cumberland — Roasted wrapped in water paste, served with fonds filled with purée of chestnuts and lentils, Cumberland sauce.

Créole—Marinated and roasted, served with sauteed bananas, Robert and poivrade sauce mixed.

Genièvre—Larded and roasted, basted with oiled butter and hollands gin mixed, apple sauce separate, poivrade sauce mixed with cream and juniper berry flavour.

ROEBUCK AND VENISON.

Romanoff—Larded and roasted, garnished with cucumber, farced with purée of mushrooms, cêpes, and poivrade sauce.

Walkyrie—Larded, and braised dry, garnished with potato croquettes, mushrooms farced with sou-bise, poivrade sauce and juniper.

HANCHE DE VENAISON (HAUNCH OF VENISON)

should be hung for twenty days and wrapped in greased paper, then enclosed in water paste and roasted for several hours, according to size; half an hour before serving, the paste crust and paper removed, and placed in a hot oven or in front of a brisk fire and browned, it is then usually served with venison sauce, French beans and potato croquettes; it can also be prepared as saddles.

JAMBON (HAM).

À l'Anglaise—Soaked and braised, served with spinach and Madeira sauce.

Bayonnaise—Soaked and braised with white wine, stock, etc., served with rice pilaff mixed with dice of tomatoes, sliced mushroom, and fried French sausages, Madeira sauce.

Bourguignonne—Soaked and braised with Burgundy wine, mirpoix, and served with Bourguignonne garnish and sauce.

Broche—Soaked, the rind and bladebone removed and allowed to macerate twelve hours, with sliced carrots, onions, thyme, bayleaves, peppercorns, coriander seeds, etc., a bottle of sherry, then wrapped in thick greased paper, roasted in front of a good fire (*Broche*) for about three hours, according to size. Half an hour before cooking is completed make an incision in the paper and pour in the marinating liquor, cover the incision with paste and finish cooking; when done carefully remove paper and save all liquor enclosed, which is reduced and mixed with demiglace and served separate.

Camérani—Braised and served with sauerkraut, potatoes, and demiglace and jus lié.

Champagne—Braised with champagne and mirpoix, served with subric of spinach and champagne sauce.

Chanoinesse—Braised with white wine and served with lazagne (ribbon macaroni), mixed with purée of onions and truffe, Madeira sauce.

Christiana—Braised and served with croûstades filled with purée of chestnut, stewed cherries (unsweetened), poivrade sauce.

Endives (aux)—Braised and served with braised chicory, Madeira sauce.

Fèves de Marais (aux)—Braised and served with broad beans and Madeira sauce.

Fitz-James—Braised and served with farced tomatoes, timbale of rizotto, and Madeira sauce.

Metternich—Braised and served with sliced foie gras and truffes, pointes, and Madeira sauce.

Norfolk—Braised and served with peas paysanne, Madeira sauce.

Puckler Muskau — Braised with Rhin wine and mirpoix, sliced truffes, spinach rissoles, and champagne sauce.

Rothschild—Braised, with the rind or skin removed; when done, masked with pheasant farce, poached, and served with a ragout of truffe, tongue, mushroom, cock's comb and kidneys, and champagne sauce.

GIBIER (GAME).

LIÈVRE (HARE).

À l'Allemande (Rôti)—Marinated and roasted, basted with sour cream and port wine, lemon juice added and poured over.

À l'Anglaise (Rôti)—Farced and roasted, well basted with port wine and gravy, port wine sauce, and croûton with red currant jelly round.

En Civet à l'Anglaise—Jugged with port wine and red currant jelly, forcemeat balls, croûtons round.

En Civet Bordelaise—Jugged with Bordeaux wine, eschalots, cèpes, croûtons.

En Civet Bourguignonne—Jugged with Burgundy wine, button onions, mushrooms, dice of lean bacon, croûton.

En Civet Forestière—Jugged with onions, little French vinegar, demiglace, served with tartlets of purée of chestnut and morels.

En Pâtés—Boned, farced, truffe, and larding bacon; as game pie.

CAILLES (QUAILS).

Au Nid—Boned and farced round shape, and served on large fonds, decorated with small egg-shaped quenelles, and served with purée of chestnut over to imitate nest, rich game sauce round.

Aux Cerises—Cooked in casserole with butter, juice of lemon, cognac, and game sauce, stoned sour cherries.

Aux Raisins—Cooked in casserole with grape juice, game sauce, cognac, Muscat grapes round (skinned).

Beaconsfield—Wrapped in slices of fat bacon, braised and served on purée of peas, mushroom round, demiglace, and quail essence.

Bolonaise—Farced with pork farce, foie gras, truffe, and mushrooms, barded and roasted, jus lié tomaté.

Bonne Femme—Cooked in cocottes with dice of bacon, sliced mushroom and button onions, jus lié and game glaze.

Casserole—Cooked in casserole with butter, cognac, and game glaze.

Cavalière—The breast boned, farced, and braised, served in casserole with game quenelles, cock's comb and kidneys, game sauce.

Clermont—Cooked in casserole with cèpes, truffe, foie gras, madeira, and glaze.

Dauphine—Roasted, served on purée of peas, grilled ham, basted and salamandered.

Diane—Sauteed in cocotte with sliced mushrooms and truffe, madeira, and game glaze.

Figaro—Farced with fresh truffe, cooked in cocottes, with madeira and glaze, and served thus.

Frères Provençaux—Boned, farced, and wrapped in paste and baked.

George Sand—Boned, farced with foie gras, wrapped in paste and baked.

Grecque—Cooked in casserole and served on rice à la Grecque, game jus lié round.

Judic—Braised dry, served with braised lettuce, sliced truffe, cock's comb, and game sauce.

Julie—Split, grilled, chopped truffe over, and game jus lié.

Lucullus—Farced with truffled farce, cooked in casserole, Périgueux sauce.

Mariane—Roasted, served on duchesse potatoes, crumbs over and gratiné, game sauce.

Médicis—Boned, farced, braised, served in farce bordure macaroni with foie gras and truffe in centre, game sauce.

Normande—Sauteed with butter a few minutes, placed in casserole with stewed apples and cream, complete cooking and serve.

Orientale—Braised, served in casserole with rice à la Grecque, pimentoes, and jus lié.

Petit Duc—Split and grilled, served on Anna potatoes, grilled mushrooms round, Madeira sauce, horseradish flavour.

Périgourdine—Cooked in casserole with truffe and glaze, madeira.

Pilaff ou Pilaw—Farced and braised, served in casserole with rice pilaw, game jus lié.

Richelieu—A piece of truffe in each, cooked in casserole with julienne of celery, carrots, and truffe, sherry, and veal glaze.

Richemond—As Richelieu, omitting the celery

Romaine—Sauteed with dice of ham and onions in casserole, add fresh peas, game essence, and complete cooking.

Savoisienne—Farced, braised, served in large farced tomatoes.

Souvaroff—Cooked in casserole with truffe, foie gras, Madeira, and veal glaze.

Turque—Braised, served in rice à la Turque, aubergine round, jus lié tomate.

Vigneronne—Wrapped in vine leaves and bacon, cooked in casserole with skinned grapes, cognac, and veal glaze.

PERDREAUX (PARTRIDGE).

Au Choux—Sauteed and braised with blanched cabbages and French sausages, served on the cabbage, sausages round, and game sauce.

À l'Anglaise—Barded and roasted, served on croûtes with chips or straw potatoes, browned bread-crumbs, and bread sauce and gravy.

Bourguignonne—Sauteed and complete cooking in casserole with blanched button onions and mushroom, Burgundy wine, blended with game sauce, and serve.

Castillane—Cooked in casserole with button onions, dice of ham, and stoned olives, white wine and game sauce.

Demideuil—Breast boned and farced with truffed game sauce, braised with cognac, game essence, and veal glaze.

Diplomate—Farced and barded, roasted and served with game quenelles, stoned olives, mushrooms, and Madeira sauce.

Eagle—Roasted with a black ground pepper and butter, breadcrumbs over and gratiné, water-cress and straw potatoes round, jus lié.

Fermière—Braised with Fermière garnish in casserole.

Gitana—Sauteed with oil, red peppers, garlic flavour, white wine, tomatoes, glaze, and stoned olives.

Lady Clifford—Sauteed, finished in casserole with truffe, brandy, glaze, hermetially closed, tomato sauce separate.

Lantrec—Split and grilled, grilled mushrooms round, jus lié, and demiglace.

Lorraine—Braised with shredded red cabbage, served with fondante potatoes and game sauce.

Marly—Cooked in casserole with fresh mushrooms and butter, well seasoned, juice of lemon, and served.

Normande—Cooked in casserole with sliced apples and butter.

Polonaise—Farced, cooked in casserole with Polonaise butter, Madeira sauce round.

Prince de Galles—Remove fillets for farce, lightly braise remainder of bird; when cold re-form the

breast with farce made, decorate with truffe, poached slowly and garnished with game quenelles, truffe, cock's comb, and game sauce.

Sierra Morena—Barded and cooked in casserole with dice of Spanish ham; when done, sprinkled with fried breadcrumbs and jus lié round.

Souvaroff—Cooked in casserole with sliced fresh truffes, Madeira, and glaze.

Strasbourgaise—Farced with foie gras, served with sauerkraut and game sauce and Frankfort sausages and lean smoked bacon.

Valencienne—Braised dry, served in rice à l'Espagnole, rice croquettes round, Chorizo sausages, and Castellane sauce.

Victoria—Cooked in casserole as Souvaroff, add foie gras.

GROUSE.

À l'Ailsa—Made into a salmi served in Duchesse bordure, breadcrumbs over and gratinés.

À l'Anglaise—Barded and roasted, served with chipped potatoes, brown breadcrumbs, bread sauce, and game jus lié.

En Pâtés—Boned and farced and made as a raised pie.

En Pâtés à l'Ecossaise—Prepared as a pigeon pie with steak, etc.

En Terrine à l'Anglaise—A grouse pudding, prepared as steak pudding with the grouse cut in neat pieces.

Imitation Grouse—Select a large pigeon, well hung, place the fillet of a red herring inside and roast it and serve as grouse, removing the herring.

Kinnaird—Farced with liver forcemeat, barded and roasted, served with Financière garnish.

Rob Roy—Wrapped in fat bacon and sprigs of heather lightly roasted, served on toast as à l'Anglaise.

FAISAN (PHEASANT).

À l'Alcantara—Breast boned and farced with duck liver farce and chopped truffes, marinated in port wine for three days, cooked in casserole with the wine and sliced truffe; when done, reduce liquor and serve.

Angournoise—Breast boned and farced with sausage meat, purée of chestnut, and chopped truffe, wrapped in fat bacon and roasted, served with Périgueux sauce.

Batelière—Braised, served with Madeira sauce, mushrooms with onions, small fried eggs Française, and crayfish tails.

Bohémienne I.—Cooked in casserole; when done, add little cream and serve.

Bohémienne II.—Braised, served with sauerkraut and game sauce.

Bohémienne III.—Farced, braised, and served with Financière garnish.

Bouilli à l'Anglaise—Boiled, served with celery sauce.

Bruxelloise—Braised and served on casserole with sprouts.

Cavour—Braised, served with lazagnes and game jus lié tomatoé.

Comte de Brabant—Larded, braised, and served with sprouts, dice of lean bacon, game sauce.

Connaught — Chestnut farce, roasted, served on croûtes, jus lié, and watercress salad.

Demidoff—Braised in casserole, Demidoff garnish and game sauce.

Derby—Farced with rice, foie gras, truffe, and braised, game jus lié.

Diplomate—Farced, larded, and braised, jus lié.

En Casserole—Cooked in casserole with dices of lean bacon, button onions, mushrooms, truffe, and game jus lié.

En Kari—Curried pheasant served in bordure of rice.

En Pâtés à l'Anglaise—Steak and pheasant pie.

En Terrine à l'Anglaise—Pheasant and steak pudding.

Etoffé ou St. Alliance—Farced with woodcock and truffe farce, roasted, served on croûtons masked with the woodcock entrails, garnished with quarters of oranges, and game jus lié.

Flamande—Braised and served with balls of braised cabbage, carrots, turnips, game jus lié.

Georgienne—Braised with fresh walnuts, grape juice, orange juice, white wine, little made green tea and butter; when done, browned slightly, reduce liquor, and pour over.

Gitana—Braised with button onions, red peppers, strips of bacon, tomatoes, and jus lié.

Gourmet—As Etoffé.

Impériale—Farced with a salpicon of lamb's breads, truffe, mushroom, blended with purée of mushrooms and semiglaze, braised, garnished with

fonds filled with pointes, whole truffe and mushroom, and game jus lié.

Libournaise—Done in casserole with cèpes, mushroom, and game jus lié.

Régence—Braised, garnished with button mushrooms, cock's kidneys, quenelles, truffe, and game sauce.

Rossini—Foie gras farced, braised, and served with Périgueux sauce.

Royale—Farced, larded, and braised, served in braces with a potato crown garnish and financière.

St. George—Roasted ; when cold, cut in neat pieces masked with game, chaudfroid sauce, fried with batter, and served with farced tomatoes and Périgueux sauce.

Souvaroff—Farced, truffe and foie gras added to the farce, braised in casserole with madeira and truffe, jus lié.

Soyer—Farced and braised, garnished with cock's comb, mushrooms, and game demiglace.

Strasbourggeoise—Farced and braised, served with sauerkraut, smoked bacon, and sausages, game sauce.

Tackeray (Suprême)—Masked with d'Uxelles, bread-crumbs, and sauteed, served with quenelles and game sauce.

Titania—Done in casserole with skinned Muscat grapes and quarters of oranges, game semiglaze to blend.

Victoria—As Souvaroff, add foie gras to garnish.

Vosgienne—Done in casserole with dice of lean bacon, button onions, juniper berry flavour, Parisienne potatoes and game glaze lastly, and a glass of eau de vie.

WILD DUCK (CANARD SAUVAGE).

À l'Américaine—Farced with breadcrumbs soaked in wine, mixed with chopped tarragon and butter, well seasoned and roasted, served with jus lié and sliced oranges.

À l'Anglaise—Roasted, served with port wine sauce and orange salad.

Bigarade—Roasted and served with quarters of oranges and bigarade sauce, or made into a salmi and served with quarters of oranges and bigarade sauce.

Gourmet — Split and grilled, served in croûte, garnished with sliced oranges and lemon, water-cress, York sauce.

Presse—Roasted (underdone), breast sliced, and port wine and juice of lemon with the juice of the carcass pressed, poured over, game jus lié apart.

Providence—Braised and served with Providence garnish.

Régence—Roasted and served with Régence garnish or made into salmi Régence.

Syrienne—Braised and served with croûton, masked with the liver pounded, farced olives, and game sauce.

Tyrolienne—Farced with apples, roasted, and served with game, demiglace, and red currant jelly.

SARCELLE (TEAL OR WIDGEONS).

Prepared as wild duck.

BÉCASSE (WOODCOCK).

À l'Ecaillère—Farced with pounded chicken liver, mushrooms, bacon, chive, oysters, and cognac, baked in casserole.

Carême—Lightly roasted, halved, seasoned with mustard butter and finished in casserole with glaze and juice pressed out of carcass.

Célestine—Roasted, served on croûte masked with pounded fat bacon and trails mixed, seasoned with cognac, garnished.

En Salmi—Salmi of woodcock prepared with rich game sauce with woodcock essence, truffe, and mushrooms.

Farcie—Farced with the trails pounded with fat bacon, chive seasoned, braised, and served with the reduced liquor.

Fine Champagne—Cooked in casserole, highly seasoned, add fine champagne cognac, and lighted, and served with jus lié over.

Flambée or Flambante—Lightly roasted, carved, and placed in casserole or timbale with a little fresh ground pepper and cognac, lighted, then the juice of carcass pressed, mixed with jus lié, and served over.

Prince—Farced with truffed foie gras farce, roasted, served on farce bordure, garnished with suprême of woodcock, foie gras and truffe, madeira, game jus lié.

Riche—Same as à la fine champagne.

Souvaroff—Prepared as pheasant Souvaroff.

Victoria—Prepared as pheasant Victoria.

BÉCASSINE (SNIPE).

Prepared as woodcock.

En Terrine à l'Anglaise — Beefsteak and snipe pudding highly seasoned and flavoured with fresh mushrooms boiled or steamed in suet paste.

PLUVIER (PLOVER).

Usually served roasted, or in salmi, in casserole ; also prepared as woodcock.

MAUVIETTE OU ORTOLANS (LARKS OR ORTOLANS).

À la Bonne Femme—Prepared in casserole with dice of lean bacon, button onions, and mushrooms, and demiglace or madère.

Diplomate—Boned and farced, placed in dome shape mould, with layers of farce and poached, served with truffes round and Madeira sauce.

En Casserole à l'Oléa—Cooked in casserole with madeira, stoned olives, and jus lié.

En Cerise—Boned and farced, large cherry shape, cooked in small cocottes with Périgueux sauce.

En Pâtés—Boned and farced and finished as raised pie.

En Terrine à l'Anglaise—Steak and lark pudding with oysters and fresh mushroom with suet paste.

Grecque—Braised and served in bordure of riz à la Grecque, jus lié tomatoé round.

Mère Marianne—Sautéed with sliced sour apples and a little brandy, served in timbales with sautéed crumbs over, slightly salamandered.

Méridionale — Farced with truffed d'Uxelle, and sauteed with cèpes à la Provençale, served on croûtes, jus lié.

Père Phillipe—Sauteed a few seconds, wrapped in thin slices of larding bacon and placed in halves scooped and peeled large potatoes, cover with other half of potato, a slice of fat bacon over and baked, jus lié apart.

Périgueux—Boned and farced, baked in cases, and served with Périgueux sauce.

Portobello—Sauteed in casserole with oporto and demiglace, served with quenelles and julienne of ham.

Turque—Boned and farced, braised, and served on rice pilaw à la Turque, jus lié round.

PART IX.

LE FROID (COLD DISHES).

ASPIC or Savoury Jelly, one of the principal elements of cold dishes, used for garnishing, and is added to chaudfroid sauce, etc., consists of rich stock corresponding with the dish prepared, either fish, chicken, or game, etc., judiciously seasoned and flavoured, and sufficient calf's foot jelly, chicken jelly, fish or veal jelly, and galatine added and clarified.

Farce for galantine is made with pounded raw meat, such as chicken, turkey, pigeon, game, or veal, etc., according to the kind of galantine required, seasoned and mixed with cream, and flavoured with wine for dark meat, and rolled in the boned chicken, turkey, or whatever sort is prepared, and placed in alternate layers of strips of tongue, some of the meat of which the galantine is composed, and truffle; pistachios are sometimes used; the whole is wrapped in a cloth securely tied at each end, and cooked in stock; when done the cloth is undone and rerolled tightly again, and slightly pressed between boards or dishes and allowed to get quite cold; the cloth is then removed, the galantine trimmed and glazed or aspiced, or masked with chaudfroid sauce, and decorated ready for serving.

Mousse or mousseline for cold table is made with pounded and sliced cooked meat, either chicken, veal, ham, or tongue, etc., as required, seasoned, mixed with cream and a little dissolved aspic jelly or gelatine, and poured into aspiced and decorated moulds and allowed to set; when ready, turned out of the moulds by plunging same in hot water for a few seconds, decorated, and served with or without garnish.

Aspic de Homard—Neat slices of lobster, placed in aspic (fish) lined moulds and decorated, and filled with same.

Aspic de Homard Cardinal—Slices of lobster masked with pink mayonnaise and finished as above, served with dice of lobster and shrimp salad garnish.

Aspic de Homard à la Russe—Slices of lobster masked with Russian mayonnaise and caviare finished as above.

Mousse d'Ecrevisse—Crayfish mousse, pounded crayfish tails to a purée mixed with cream or fish velouté, aspic, etc., and poured into aspiced and decorated moulds (small for mousseline and larger for mousse).

Mousse de Homard—(Lobster prepared as Mousse d'Ecrevisse).

Mousse de Langouste—(Crawfish prepared as Mousse d'Ecrevisse).

Mousse de Rouget—(Red mullet prepared as Mousse d'Ecrevisse).

Mousse de Saumon—(Salmon prepared as Mousse d'Ecrevisse).

Mousse de Saumon Belle Hélène—Saffron flavoured, and the aspiced mould is decorated with tarragon, pimentoes, and white of eggs, tomato and prawn salad garnish.

ASPIC DE CREVETTES (PRAWN IN ASPIC).

Homard à la Chevreuse—Sliced and masked with fish chaudfroid sauce, decorated and served in timbales with strips of sole salad, and aspiced over.

Homard à la Montholon—Sliced and masked with fish chaudfroid sauce, decorated and served in timbales with pointes, beetroot, and celeriac salad in centre, aspiced over.

Homard à la Moscovite—Sliced and masked with pink and white mayonnaise, chaudfroid sauce, and decorated, dressed on whole shell, trimmed and filled with Russian salad, barquettes of Russian salad and hard eggs with caviare round.

Homard à la Néva—Prepared as à la Moscovite, with aspiced dariole moulds of Russian salad.

Homard Parisienne—(Sometimes called Belle Vue) sliced and masked with fish aspic jelly and decorated, served on whole shell, trimmed and filled with vegetable salad and salpicon of lobster, garnished with tomatoes filled with same salad, hard eggs, and lettuce, etc.

Homard à la Russe—Prepared as à la Parisienne, using mayonnaise sauce instead of fish aspic jelly, and garnished with cassolettes of beetroot filled with Russian salad, and cucumber cassolette with caviare.

Médallions de Homard ou Langouste Grand Duc—

Neat médaillons (round slices) of lobster or crawfish masked, half pink and half ordinary mayonnaise, decorated with tarragon on the pink and truffe on other, served in croûstades filled with Russian salad and garnished with cucumber cassolettes filled with caviare.

LANGOUSTE (CRAWFISH). Prepared as Lobster.

*Aspic de Filet de Sole Vatel—*Moulds lined with aspic and decorated, the cooked and trimmed fillets of soles placed round, a salpicon of soles, mushrooms and truffe, lié with mayonnaise to fill the centre of moulds, and liquid aspic to cover served and garnished round.

*Chartreuse de Filet de Sole—*Cooked and trimmed fillets of soles ; when cold, masked with pink and white chaudfroid sauce and decorated, dressed in a mould, and finished as for Aspic de Filet de Sole.

*Chaudfroid de Filet de Sole à l'Italienne—*Four cooked and trimmed fillets of soles ; when cold, masked with white chaudfroid sauce and decorated with truffe, four more masked with green chaudfroid (tarragon) and decorated with hard white of egg, and four masked with tomato chaudfroid sauce and decorated with tarragon and dressed alternately on a bordure aspiced over and garnished round with tomatoes, filled with a salad of French beans, soles, anchovies, and truffe.

Filets de Sole Adelaide Riston—Farced, poached; when cold, masked with fish chaudfroid sauce, decorated, served in a bordure of aspic and garnished.

Filets de Sole Calypso—Paupiettes of sole farced with purée of lobster, masked with aspic, and decorated, served on halves of tomatoes, crayfish and aspic garnish.

Filets de Sole Cambacérés—Farced, poached, and when cold masked with liquid aspic and a fine julienne of carrots, truffe, and celery, dressed on a stand or bordure and garnished with cassollettes of cucumber filled with purée of salmon, heaps of pointes, hard eggs, and crayfish round.

Filets de Sole Celestine—Masked with mayonnaise containing a fine salpicon of crayfish and mushrooms, decorated with tarragon, aspiced and dressed on aspic fond.

Filets de Sole en Domino—Trimmed domino shape, masked with white chaudfroid sauce and decorated with dots of truffe, dressed on a set purée of caviare and sole same size to complete the domino.

Filets de Sole à l'Inzarte—Farced paupiettes masked with half mayonnaise and half fish chaudfroid sauce, decorated with truffe, and dressed on croûstade filled with Russian salad.

Filets de Sole Tendyck—Masked with Vincent or green mayonnaise sauce and garnished with vegetable salad.

TRUITE (TROUT).

- À la Baron*—Curled S shape, skinned, and masked with aspic, decorated with Montpellier butter, truffe, and tarragon, garnished with a salad of pointes, cucumber, and hard eggs in barquettes.
- À la Gourmet*—Skinned and masked with green mayonnaise, dressed on a green decorated stand, and garnished with fonds filled with Grande Duchesse salad.
- À la Juive*—Skinned and masked with mayonnaise containing a fine julienne of vegetables and truffe, decorated with tarragon, and garnished.
- À la Montpellier*—Skinned and masked with Montpellier butter, decorated, and served on a bed of aspic.
- À la Nansen*—Skinned and aspiced, decorated and dressed on a suitable ice stand, garnish with farced cucumber barquettes and aspic.
- À la Norvégienne*—Skinned and masked with aspic, decorated with picked prawns, etc., dressed on a decorated stand and garnished with cucumber barquettes filled with purée of smoked salmon, cassolettes of beetroot and half tomatoes filled with shrimp salad.
- À la Rothschild*—Skinned and aspiced, decorated with truffe, and garnished with small mousse of lobster and small chartreuse of vegetable, green mayonnaise a part.
- En Belle Vue*—Skinned and placed in a cradle-shaped mould, aspiced and decorated, liquid aspic over to cover; when set, turn out on a suitable stand and garnish.

Pain de Truite Isabelle—Is a mousse of trout done in a crown-shaped mould, served on a cushion stand, and garnished with aspic.

SAUMON (SALMON).

À la Norvégienne—Prepared as *Truite Norvégienne*.

À la Parisienne—Skinned and aspiced, decorated, and garnished with prawns or crayfish, tufts of pointes, hard eggs, and tomatoes filled with a salad of peas and carrots, Tartare sauce apart.

À la Riga (Darne)—Masked with mayonnaise and aspic, decorated and garnished with cucumber cassolettes filled with purée of lobster, hard eggs filled with caviare and fonds, with Russian salad.

Mayonnaise de Saumon—Neatly flaked salmon placed on seasoned bed of lettuce, masked with mayonnaise, decorated, hard eggs and cucumber round, etc. Mayonnaise of lobster, turbot, sole, etc., prepared the same way as salmon, the garnish and decoration to be varied accordingly.

Suprême de Saumon Beaupré—Suprême on escallops of salmon masked with Ravigotte sauce and aspic, dressed on bordure, and garnished with small dariole moulds of salpicon of gherkins, capers, anchovies, pointes and peas, lié with mayonnaise and aspic round.

Suprême de Saumon Jeannette—Suprême masked with mayonnaise and aspic, decorated, and served in a silver timbale with a vegetable salad in centre, liquid aspic over; place on a carved block of ice.

VOLAILLE (POULTRY).

Mousse de Volaille—As described herewith, served on a suitable stand and garnished.

Mousse de Volaille Printanière—The aspiced mould decorated with fancy cut vegetables, finished the usual way, and garnished with vegetable salad in fonds.

Chaufroid de Poulet à l'Ecossaise—Masked with white chaudfroid sauce, fine salpicon of truffe, tongue and truffe, sprinkled over and aspiced, dressed in timbale or casserole with French beans salad in centre.

Chaufroid de Poulet Beatrice—Masked with mayonnaise and aspic, decorated and dressed on a bordure of aspic, carrots, fonds, and pointes salad in centre.

Chaufroid de Poulet Félix Faure—Suprême farced with mousse of foie gras, masked with white chaudfroid sauce, decorated, and served in timbales, liquid aspic over, and tomato salad in centre.

Chaufroid de Poulet Jeannette—Suprême with a slice of foie gras, masked with chaudfroid sauce, served in timbales with liquid aspic and pointes on ice block.

Chaufroid de Poulet Lady Curzon—Curried white chaudfroid sauce over, decorated with pimentoes and aspiced, served on a bordure of rice slightly curried, garnished with tomatoes filled with purée of chicken and foie gras, and aspic.

Chaufroid de Poulet Moderne—Suprême masked with mayonnaise and chaudfroid sauce mixed,

decorated with tarragon, chervil, and served in timbales with liquid aspic and tomato salad in centre.

Chaufroid de Poulet Olga—Suprême farced with mousse of foie gras, chaudfroid sauce over, decorated and served in cocottes with cucumber and pointe salaã, liquid aspic over, on ice block.

Chaufroid de Poulet Princesse—Suprême masked with chaudfroid sauce and decorated with truffe to imitate a crown, served in timbale with pointes and liquid aspic.

Chaufroid de Poulet Rochelle—Suprême or médaillon farced with mousse of foie gras, pointes salad in centre, and liquid aspic over.

Chaufroid de Poulet Rossini—Suprême masked with purée of foie gras, aspiced and decorated with truffe to represent a lyre, served in timbales with liquid chicken jelly.

Chaufroid de Poulet St. James—Masked with white chaudfroid sauce, served with alternate slices of ham, liquid aspic over, garnished with tomatoes and rice salad.

Chaufroid de Volaille Vincent — Masked with Vincent or green chaudfroid sauce, decorated with pimentoes aspiced and garnished with celery, cucumber, and hard egg salad in centre, aspic round.

Compote de Volaille Primeur—Neatly jointed and skinned chicken dressed in a timbale or casserole with pointes, peas, beans, carrots, etc., and liquid chicken jelly to cover, served on a carved block of ice.

POULARDE (CAPON).

A l'Anglaise—Farced, cream chaudfroid sauce over, decorated with tongue, tarragon and chervil aspic, garnished with mousse of tongue.

Alexandra—Farced, white chaudfroid sauce over, decorated with truffe representing the Alexandra Crown, garnished with fonds filled with pointes salad and beetroot, aspic.

Au Champagne—Farced and cooked in casserole with champagne, when cold add liquid aspic allowed to set, and then served on ice block.

Dampierre—Farced, masked with chaudfroid sauce, decorated and aspic, garnished with mousse of ham, chicken alternately, and aspic.

Ecarlate—Farced with mousse of tongue, masked with chaudfroid sauce, decorated with tongue and truffe, garnished with pickled calf's tongue and aspic.

Gounod—Farced with mousse of foie gras, masked with chaudfroid sauce, decorated with truffe representing music bars and notes, served in casserole with liquid chicken jelly.

Isabelle—Farced and masked with chaudfroid sauce, decorated with tongue and truffe, crown style, aspic, served in a pink cushion stand, small crown moulds of aspic garnish.

Lambertyne—Fillets or breast removed, cavity filled with creamed mousse of chicken, replace fillets and mask with chaudfroid sauce, decorated with truffe, served in timbale with liquid aspic.

Néva—Masked with chaudfroid sauce and mayonnaise mixed, the breast and wings removed, the cavity

filled with mousse of chicken and foie gras, the breast and wings sliced and replaced and aspiced, decorated with truffe and pistachios, served in glass dish with liquid aspic on an ice block.

Parisienne—Breast removed and cut into small médaillons, masked with chaudfroid sauce and decorated, fill cavity in fowl with vegetable salad to normal shape and mask the whole fowl with chaudfroid sauce, the médaillons tastefully arranged on fowl aspiced over, and garnished with small chartreuse of vegetables, hard eggs, decorated with savoury butter and aspic, Vincent sauce a part.

Princesse—Farced with purée of foie gras, masked with white chaudfroid sauce, decorated with truffe to represent a princess's crown, garnished with pointes salad and tufts of pointes and aspic.

Rose de Mai—Fillets removed and cavity filled with mousse of chicken and purée of tomatoes, fillets replaced and the entire fowl masked with pink chaudfroid sauce, decorated with tarragon and pimento imitation of roses, garnished with mousse of tomatoes and aspic.

Saint Cyr—Fillets removed, the cavity filled with mousse of chicken and larks, the fowl masked with white chaudfroid sauce, eight fillets of larks coated with brown chaudfroid sauce and eight neat fillets of chicken coated with white chaudfroid sauce, and arrange brown and white fillets tastefully on top of fowl decorated, aspiced, and served with liquid aspic or jelly.

Strasbourgeoise—Fillets removed, and the cavity filled with mousse of foie gras, the fowl masked with white chaudfroid sauce, the fillets cut into eight small médaillons and coated with brown chaudfroid sauce, eight médaillons of foie gras of equal size aspiced and decorated, each tastefully arranged on top of fowl, aspiced and garnished with mousse of foie gras and aspic.

Wologda—Farced with mousse of foie gras and gelinotte (hazel hen), the fillets of fowl cut in heart shape and masked with brown game chaudfroid sauce, the fowl coated with white chaudfroid sauce; arrange brown fillets on fowl, decorated and served in glass dish with liquid aspic on an ice block.

GALANTINE DE VOLAILLE, DINDE, ETC.,

the composition of which is described (page 336), when cold are coated with aspic or chaudfroid sauce, decorated and served on a stand or a bed of aspic and garnished.

For game or veal galantine they are coated with brown chaudfroid sauce or glazed.

Ballotines are smaller galantines.

CANETONS (DUCKLINGS).

Aiguillettes à la Jaffa—Fillets cut into aiguillettes and masked with purée of foie gras, aspiced over and decorated with blanched rind of oranges, truffe, and hard white of egg, all arranged in a dome-shaped mould lined with

aspic, liquid aspic to cover ; when set, turned out and served on a stand or aspic bed, garnished with quarters of oranges and aspic.

À la Japonnaise—Coated with aspic and dressed on a rice stand, garnished with mandarines filled with mousse of duck, imitation of small baskets, aspic round.

Aux Cerises—Coated with aspic and garnished with morello cherries stewed in claret, served in a glass dish with liquid aspic.

Aux Mandarines—Same as Japonnaise.

Moscovite—Farced with mousse of foie gras, masked with brown chaudfroid sauce, garnished with mousseline of foie gras and Russian salad.

Néva—Fillets removed and cavity filled with mousse of duck and foie gras, fillets replaced and coated with brown glaze, decorated and served in glass dish with liquid jelly round on an ice block.

Rouennais à la Edouard VII.—Fillets removed and cavity filled with mousse of duck and duck's liver, replace fillets and mask with brown chaudfroid sauce aspiced over, served in a glass dish with liquid aspic on a carved ice block.

Sévillane—Farced and masked with brown aspic and orange juice, garnished with farced olives and sliced oranges.

Timbale de Caneton à la Voisin—Cut into neat joints as for salmi, masked with Rouennaise chaudfroid sauce, served in timbale with sliced truffe and foie gras, liquid aspic over.

Médallions de Pigeon Laurette—Médallions of pigeon masked with brown chaudfroid sauce and decorated with pistachios and hard white of egg to imitate a rosette, aspiced over, and garnished.

Médallions de Pigeon Moderne—Médallions coated with aspic and fine dice of tongue, truffe, hard white of eggs, and tarragon, served in timbale with liquid aspic over.

Ris de Veau à la Brighton—Suprême of sweetbreads masked with purée of foie gras, aspiced and decorated, served in cocotte with vegetable salad.

GIBIER (GAME).

FAISAN (PHEASANT).

À la Bohémienne—Farced as for à la Bohémienne hot with cognac, etc.; when done, add aspic, and allow to cool in terrine and serve thus.

À la Croix de Berny—Fillets removed and cavity filled with mousse of foie gras, replace fillets and aspic over, garnish with boned and farced larks coated with glaze and aspic.

Chaudfroid de Faisan Châtelaine—Neatly trimmed suprême, half masked with purée of chicken and coated with white chaudfroid sauce, and half masked with purée of pheasant and coated with brown chaudfroid sauce, decorated and aspiced, served in timbale with liquid aspic.

*Chaudfroid de Faisan Gastronom*e—Suprême masked with purée of foie gras and truffe, coated with

brown game chaudfroid sauce, decorated and served in timbale with whole truffe and liquid aspic.

Mousse de Faisan — Purée of cooked pheasant flavoured with cognac and well seasoned, finished with cream and liquid jelly, poured in a mould lined with aspic and decorated.

Mousse de Lièvre—Mousse of hare.

Mousse de Bécasse—Mousse of woodcock, prepared as Mousse de Faisan.

PERDREAUX (PARTRIDGES).

All preparations for cold pheasants are suitable for cold partridges.

CAILLES (QUAILS).

À la Carmen—Cooked with rich veal gravy glaze, sherry, etc.; when cooked, aspic is added to cover, allowed to cool in liquor, and served thus, when set, on a carved block of ice.

À la Cecilia—Filletts masked with purée of quails and foie gras, coated with brown quail chaudfroid sauce, and set in a mould of aspic as timbale.

À la Château Yquem — Cooked in timbales with Château Yquem champagne, slices of truffe, and jelly, etc.; allowed to cool thus, when set served on a block of carved ice.

À la Nillson—Prepared as à la Château Yquem, with the addition of rognon de coq.

À la Richelieu—Served in timbalé or cocotte with julienne of carrots, celery, and truffe, liquid aspic, jelly, and glaze over.

À la Vendangeuse — Served in special timbale, decorated with vine leaves and branches with grapes, skinned black and white grapes round the quails and liquid aspic with grape juice over.

Glacée à la Carmen—When cooked as above they are served round a rock shape of granité of pomegranate.

Glacée à la Maryland—Coated with a rich veal glaze and sherry, and served round a granité of pineapple.

Glacée à la Reine Amélie—Coated with jus lié tomaté and served round a granité of tomatoes.

Glacée à la Romanée—Coated with glaze and served round a granité of Romanée wine.

MAUVIETTES (LARKS).

Prepared as quails.

CÔTELETTES D'AGNEAU (LAMB CUTLETS).

À la Bergère—Coated with aspic and chopped green mint, served with green peas salad and garnished.

À la Laura—Masked with poivrade chaudfroid sauce, and served with reform roots and aspiced over.

À la Princesse Margaret—Masked with purée of foie gras and coated with brown chaudfroid sauce, served in timbale with salad of celery, French beans, gherkins, and hard whites of egg, aspiced over.

À la Russe—Masked with tomato chaudfroid sauce and served with Russian salad.

En Aspic—Lamb cutlets, masked with aspic and served with vegetable salad in centre and garnished.

Chaudfroid de Foie Gras—Sliced and masked with white chaudfroid sauce, decorated and dressed in timbale with liquid aspic over; or purée of foie gras mixed with liquid aspic or gelatine; when set, cut to neat shape and finished as above.

Chaudfroid de Foie Gras Domino—Cut domino shape and masked with chaudfroid sauce, dots of truffe to imitate dominoes aspiced and dressed on round stand.

Côtelette de Chevreuil à la Diane—Masked with poivrade chaudfroid sauce and truffe essence, served on fonds of purée of game, garnished with mousse of game and aspic.

Foie Gras à la Gastronomes—Cut egg shape and masked with white chaudfroid sauce and paprika, dressed in a suitable socle and garnished with whole truffe and aspic.

Mousse de Foie Gras—Purée of foie gras mixed with cream and liquid aspic poured into moulds lined with aspic and decorated with truffe; when set, turned out and served in a socle or a bed of aspic and garnished.

Timbales à la Tzarine—A plain mould lined with short paste, then a layer of fat bacon and a foie gras in centre seasoned with truffe and sherry, covered and baked; when done, filled with aspic and allowed to set.

Terrine de Faisan ou Perdreaux—Are prepared the same way; the bird is boned and farced and cooked in the casserole lined with fat bacon.

Terrine de Foie Gras—Prepared as above in a china casserole or terrine.

Brawn à l'Anglaise—Is made with salted pig's head and tongue cut in inch squares, put in a mould with well-seasoned jelly, and served with Francis sauce (thin sweetened mayonnaise).

Filet de Bœuf à la Philipine—Slices of fillet coated with a purée of hard eggs, capers, anchovies, and mushrooms, moistened with chaudfroid sauce, and rolled as paupiettes and masked with brown chaudfroid sauce, dressed on a bed of thick horse-radish sauce, moulds of Russian salad round.

Filet de Bœuf à la Président—Should be underdone, sliced and replaced to former shape, aspiced over and garnished with tomatoes à l'Antiboise and a salad of pointes, celery, and cauliflower in fonds, aspic round.

Filet de Veau et Jambon à la Gelée—Fillet of veal and ham, boned and braised fillet of veal, allowed to cool in jelly, sliced and dressed with alternate slices of cooked ham and liquid jelly poured over, garnished with spring vegetables.

Hure de Sanglier—Boar's head boned and farced with pickled calf's tongues rolled in slices of fat bacon and alternate layers of farce meat highly seasoned, truffles, and pistachios, rolled in former shape, wrapped in a cloth and cooked slowly;

when done, trimmed and formed into proper shape with liver gratin, coated with glaze, decorated, and served with jelly.

Jambon à la Gelée—Cooked York ham aspiced over and decorated.

Jambon en Croûte—Boned and baked York ham entirely wrapped in pie-crust paste; when cold, served thus with aspic round.

Langue de Bœuf Cinderella—When the tongue cooked as above is lukewarm, pressed into the shape of a shoe, scooped as a shoe, and a vegetable salad is placed in the cavity, glaze and decorate tastefully, and serve on a cushion shape socle.

Langue de Bœuf Salée—Pickled tongue. To cook a tongue to perfection for the cold table it should be soaked in cold water for about three to four hours, then placed in fresh cold water, and when on the point of boiling allowed to simmer between three to four hours until tender, and remain in liquor till quite cold, then glazed and garnished as required.

Rond de Bœuf Salé à la Gelée—Derby round of beef or whole round of salt beef, cooked slowly for five to six hours and allowed to cool in liquor, then placed in a large mould or stewpan and liquid strong beef jelly to entirely cover; when quite cold and set, turned out and served thus.

Spiced Beef—Salt brisket, macerated and rubbed with crushed mixed spice for two or three days, braised and rolled; when cold, glazed and served with jelly.

INSTRUCTIONS ON CARVING.

The following instructions, with illustrations, on the art of carving will be found most useful and sufficiently explicit, instructing inexperienced carvers, etc., how joints, poultry, fish, etc., should be carved in the most economical and practical way.

SIRLOIN OF BEEF.

The undercut or fillet of a sirloin of beef is the most tender and best eaten hot; slices should be cut in the direction as from A to B in Fig. 1. The

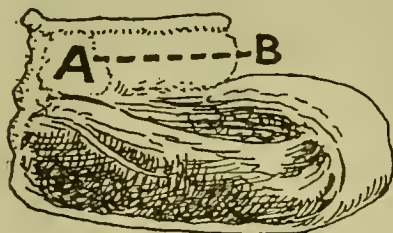


FIG. 1.

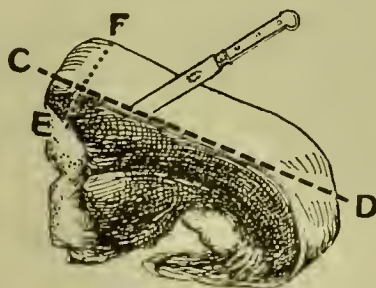


FIG. 2.

upper part should be cut in the direction as from C to D (Fig. 2), and rather thin. The knife should be inserted along the bone at the top, as from E to F, and run sharply along to divide the meat from the bone, the slices will then come away more readily. A delicate morsel of fat should be served with each portion.

RIBS OF BEEF,

Similar to the upper cut of sirloin, should be cut rather thin in the direction of the dotted line from A to B (Fig. 3).

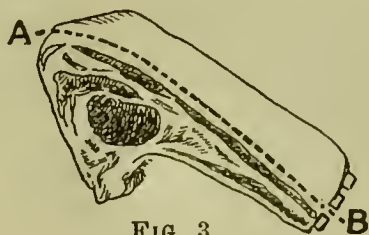


FIG. 3.

ROUND OF BEEF.

(Rolled Ribs of Beef, Top Side, or Aitch Bone.)

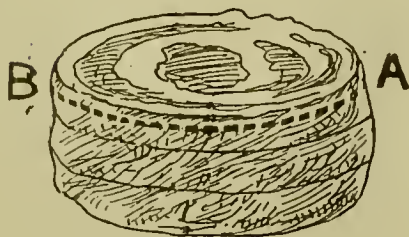


FIG. 4.

A very sharp long-bladed knife is necessary to carve these joints. The slices are cut in the direction as per dotted line from A to B (Fig. 4).

BRISKET OF BEEF.

By following the dotted line in the illustration, Fig. 5, the carving of brisket or pressed beef will be found easy.

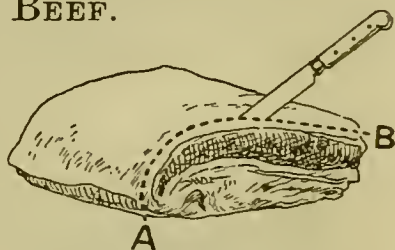


FIG. 5.

FILLET OF BEEF.

When a fillet of beef is cooked separately it should be carved in the reverse direction of the grain of the meat, as shown in the illustration, Fig. 6, following the direction of the dotted lines.

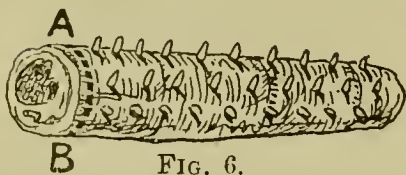


FIG. 6.

SADDLE OF MUTTON OR LAMB.

This joint is usually cut in the direction of the dotted line A to B (Fig. 7). A knife should first be inserted, running from one end of the saddle to the other to divide the meat

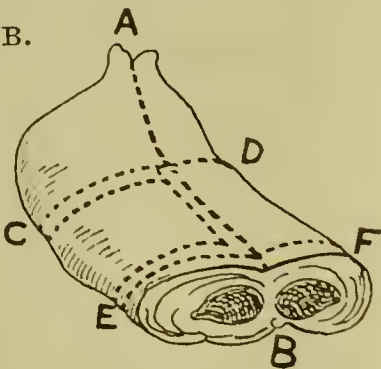


FIG. 7.

from the bone as much as possible. Slices should be of medium thickness, and not be jagged or have an untidy appearance. Another way of carving saddle is shown in Fig. 7, as per direction of dotted line from C to D, or from E to F. This way of carving is adopted in cases of economy.

LOIN OF MUTTON

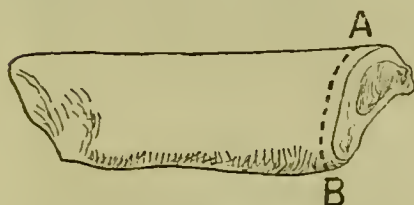


FIG. 8.

Should be thoroughly well jointed before cooking so that chops can be more easily cut as shown by following dotted line in Fig 8, A to B.

LEG OF MUTTON.

To carve this joint the knife is carried down sharply in the direction of the dotted line A to B (Fig. 9), and slices taken from either side. The fat is found as per dotted line from C to D.

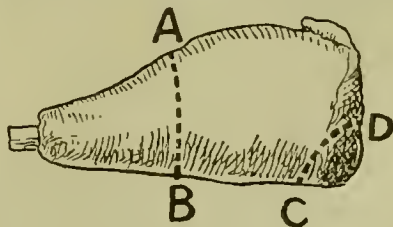


FIG. 9.

HIND QUARTER OF LAMB.

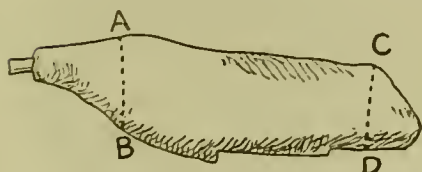


FIG. 10.

The same direction to be followed as for leg of mutton from A to B (Fig. 10). The loin part from C to D as per illustration.

SHOULDER OF MUTTON.

Run the knife from outer edge of the shoulder till the bone is reached, as per dotted line from A to B (Fig. 11), and slices taken, medium thickness, from either side to the blade bone. When the uppermost of the shoulder is used, the joint is turned and slices taken from the whole length. The fat is cut as shown from line C to D.

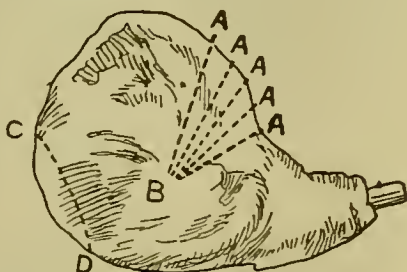


FIG. 11.

FORE QUARTER OF LAMB.

The shoulder should be separated from the target before cooking, properly trimmed and chined, the ribs cracked in the centre. This operation enables the carver to cut through easily. A cutlet and a piece of brisket is cut between each bone as shown by dotted line from A to B (Fig. 12). The

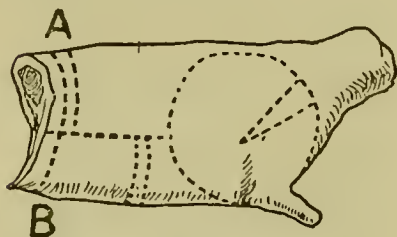


FIG. 12.

shoulder is cut the same as a shoulder of mutton. Legs, hind quarter, and loin of lamb are carved the same way as the corresponding joints of mutton.

FILLET OF VEAL

Is usually boned and stuffed before cooking. It is then carved as a round of beef. Thin slices from A to B (Fig. 13).

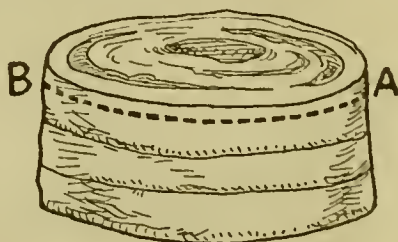


FIG. 13.

LOIN OF VEAL.

When the jointing is properly performed there is little difficulty in carrying the knife down in the direction of the line A to B (Fig. 14). To each portion a piece of the kidney and kidney fat which lie underneath should be given and are considered a great delicacy.

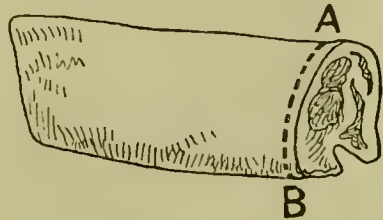


FIG. 14.

KNUCKLE OF VEAL.

The illustration showing the dotted lines from A to B (Fig. 15) sufficiently indicates the direction which should be given to the knife in carving this joint. The best slices are from the thickest part of the knuckle.

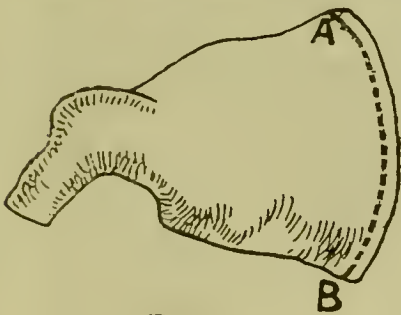


FIG. 15.

CALF'S HEAD.

Insert the knife quite down to the bone and cut slices in the direction of the dotted line A to B (Fig. 16). With each of these should be given a piece of what is called the throat sweetbread, cut in the direction of from C to D. The jawbone being then removed, there will be found nice lean slices, also the palate. A piece

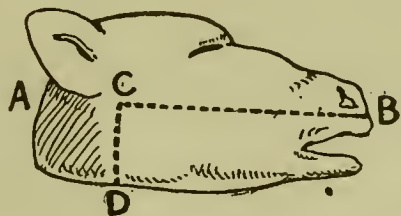


FIG. 16.

of the tongue and brains is served with each portion.

PORK.

The leg and loin of pork are cut the same way as mutton.

Sucking pig is usually sent to table in the manner shown in the illustration, Fig. 17. The shoulder is to be separated from the carcass as per dotted line A B C. The same is done with the leg, line A B C also. The ribs then stand fairly open to the knife, which should be carried

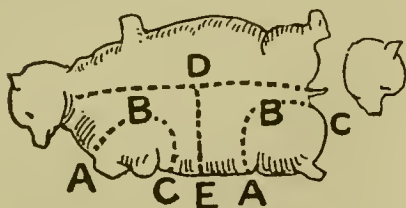


FIG. 17.

down in the direction of the line D to E. Different parts of the pig are then served according to the taste of the guests.

HAM.

In carving a ham the carver is guided according to the desire to practise economy, or have at once the slices out of the prime part. In the first instance the cutting is commenced at the knuckle end and thin slices are cut off towards the thick part of the ham. To reach the choicer portions, the knife, which should be thin and sharp, is carried down to the bone in the direction of the line A to B (Fig. 18).

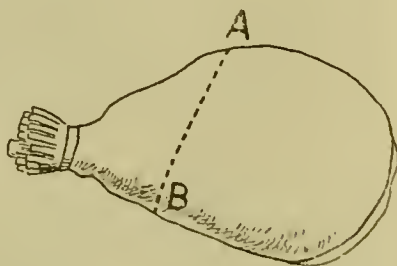


FIG. 18.

TONGUE.

To carve a tongue the knife is passed down in the direction of the line A to B (Fig. 19). Slices should not be too thin. The carving is continued until the best of the upper part is served. The fat is found in turning the tongue and cutting in the direction of line C to D.

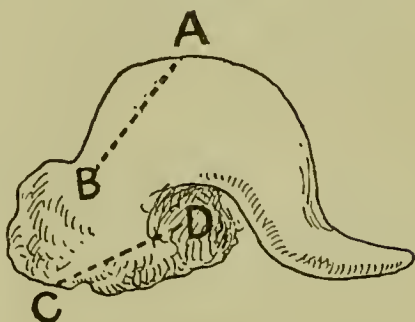


FIG. 19.

HAUNCH OF VENISON.

An incision should be made completely down to the bone in the direction of the line from A to B (Fig. 20). The gravy will then be able to flow easily, when slices not too thick should be cut along haunch as indicated by the line C to D, the end marked C having been turned towards the carver to have complete command over the joint.

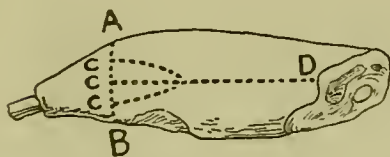


FIG. 20.

FOWL.

To carve a fowl fix the fork in the breast and pass the knife sharply along the line from A to B (Fig. 21), separating the wing from the breast bone. The wing can then easily be withdrawn. Place the fork in the centre of the leg and gently force away from the fowl. The joint being thus discovered the carver can readily cut through it. The wings and legs

on either side having been taken off, if the fowl is a large one a slice or two may be cut from either side of the breast. The knife is then slipped underneath the merrythought in the direction of the line

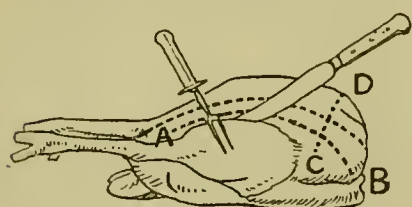


FIG. 21.

C to D, which being pressed backward will immediately come off. The collar bones are then removed by raising them to their broad ends and turned from the body

until they break off. The breast only remains now, which is cut through in the same direction as line A to B.

TURKEY.

The only art in carving a turkey consists in getting from the breast as many fine slices as possible. The carver should commence cutting slices close to the wing lengthwise. The legs can also be sliced, but are usually reserved for a breakfast dish, grilled and devilled.

GOOSE.

Even cut slices of medium thickness should be carved from the breast in the direction of the line from A to B (Fig. 22). A hole should be made in the apron, passing it round the line as indicated by the letters C C, where the stuffing is placed, and some of which should be served on each plate.

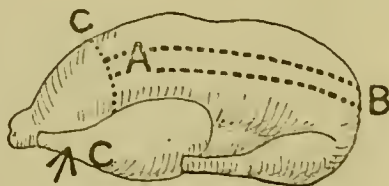


FIG. 22.

DUCKLINGS OR DUCKS.

To carve a duckling the wings are carved similar to chicken, then slices from the breast as for goose.

PHEASANT.

Fixing the fork in the breast cut the wings off by pressing the knife down between the wing and breast bone from line A to B (Fig. 23), then slices are taken from the breast. The legs are rarely used.

GUINEA FOWL

Is carved same as pheasant.

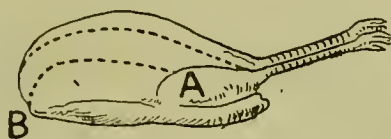


FIG. 23.

PARTRIDGE.

The most familiar way of carving a partridge is to carry the knife sharply along the top of the breast of the bird and cut quite through, thus dividing it into two equal parts. Another plan is to cut it into three pieces by serving a small wing and leg on either side from the body, and the breast as the third portion. It is also carved by thrusting back the body from the legs entirely, and then cutting through the breast in the direction of the line A to B (Fig. 24).

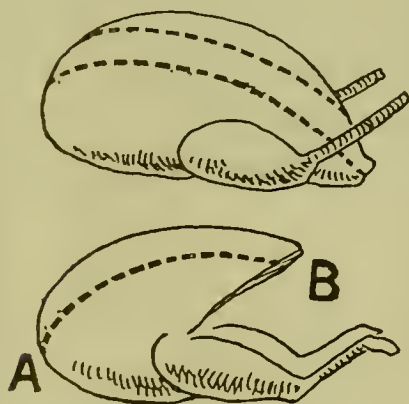


FIG. 24.

from the legs entirely, and then cutting through the breast in the direction of the line A to B (Fig. 24).

GROUSE

May be carved in the way first described in carving partridge.

WILD DUCK.

The breast alone is sliced lengthwise.

PIGEON

Is divided into two equal parts.

WOODCOCK,

Similar to partridge, is cut into two or three portions.

HARE.

The hare should be first served by cutting slices from each side of the backbone in the direction of the line from A to B (Fig. 25).

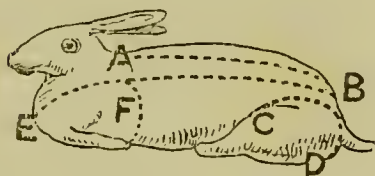


FIG. 25.

The legs should then be disengaged by cutting round the line indicated by letters C D. The shoulder will then be taken off by passing

the knife round from E to F, and slices taken from same and served with the back.

FISH.

The following few illustrations indicate the method of carving the fish they represent. Soles, when too large for a portion, are cut

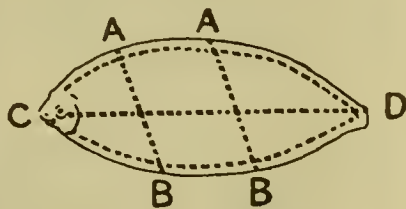
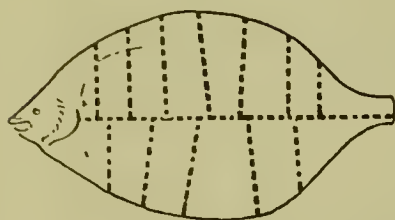
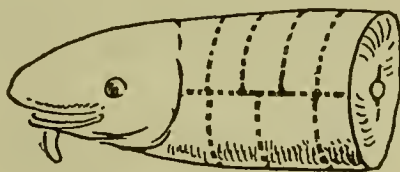


FIG. 26.

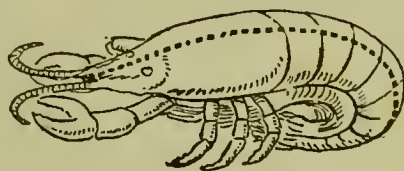
through bone and all, and served in convenient size pieces, as per Fig. 26, from line A to B. The



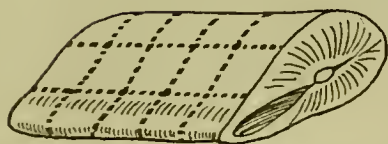
TURBOT.



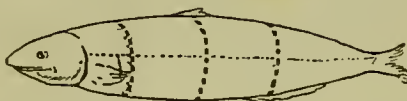
CODFISH.



LOBSTER.



SALMON.



HADDOCK.

fillets can also be separated with fish carvers as shown by the line C to D.

PART X.

SALADES VARIÉES.

SALAD making of modern times is a special art of the kind and requires a careful attention and delicacy of taste. The variety of dressed or made salads is enormous; they are often served as a separate course, and some of the varieties are sometimes served as hors d'œuvres either in small glass dishes or rapiers.

Adeline—Cooked salsify, tomatoes and cucumbers, and mayonnaise.

Allemande — Salted cucumbers, potatoes, apples, onions, hard eggs, beetroot, and smoked or salted herrings.

Alsacienne.—Consists of large dice of cooked new potatoes, pickles, and coarsely shredded lettuce round, decorated with sliced cooked Frankfort sausages, French salad dressing over.

Américaine I.—Sliced potatoes, tomatoes, celery, spring onions, and green peppers, highly seasoned.

Américaine II.—Dice of potatoes, beetroot, tongue, and anchovies, mustard and cress round.

Andalouse — Quarters of tomatoes, red peppers (pimento), rice, chopped onions, and flavour of garlic.

Bagratiou—Shredded celery, artichoke fond, chicken, and fine macaroni, hard egg, tongue, and truffe, seasoned with mayonnaise tomâtée.

Barbe de Capucin—Barbe salad.

Barcelone—Tomatoes, green peppers, chicory, hard eggs.

Basto—Julienne of celery, pimentoes, escarolle, and sour apples, creamed mayonnaise over.

Beatrice—French beans and tomatoes, tarragon, mustard and cress round.

Beaucaire—Celery, celeriac, potatoes, endives, ham, mushrooms, tarragon, and chervil, mayonnaise, beetroot, and sour apple rings round.

Belle Fermière—Julienne of celery, beetroot, capsicum, and creamed mayonnaise, mustard and cress round.

Betterave—Beetroot salad.

Bourbonaise—Potatoes, celery, peas, mushrooms, endives, mayonnaise with chopped pickles over.

Buenos Ayres—Alligator peas, green apples, green peppers, cucumbers, green walnut round, all cut in neat slices.

Canaille—Julienne of fonds, potatoes, pointes, pimentoes, shrimps, and mushrooms, truffe, highly seasoned.

Cappone Magro—Salad of all vegetables in season, cooked fish, masked with green mayonnaise, sliced lobster masked with pink mayonnaise round.

Carmélite—Squares of potatoes, beetroot, anchovy fillets, and chopped onions, quarters of hard eggs round.

Caroline—Dice of cucumber, red peppers, peas, Swiss cheese, a few chopped hazel nuts and fried croûtons over, seasoned with salad dressing.

Cazanova—Julienne of celery, white chicken meat, truffe, and creamed mayonnaise, chopped eggs over.

Chef de Cuisine—Potatoes, cauliflower, French beans, tomatoes, Ravigotte sauce over, and fried croûtons.

Chicago—Cucumber and cress salad.

Chinoise I.—Macedoine of vegetables mixed with mayonnaise, julienne of gherkins, truffe, and carrots round.

Chinoise II.—Dice of potatoes, truffe, and oysters, well seasoned with fines herbes and white wine, allowed to macerate one hour, then mixed with lettuce and mayonnaise.

Choux Rouge—Red cabbage salad.

Clauzel—Julienne of celery and chicory, mayonnaise over, and tarragon and chervil.

Concombre—Cucumber salad.

Couvent—Julienne of potatoes and cucumber, chopped chive, and tarragon in the dressing.

Cressonnaire—Watercress, dice of potatoes, and hard eggs.

Cultivateur—Dandelion, spring onions, sorrel and mint flavour in Tartar sauce over, sliced potatoes and beetroot round.

Danicheff—Dice of celeriac, potatoes, pointes, truffes, fonds seasoned with mayonnaise.

Danoise—Macerated cucumber, celeriac, beetroot, mixed with smoked fish, hard eggs, chive, chervil, and tarragon and mayonnaise.

D'Estrées—Julienne of celery and endive, mayonnaise, sliced potatoes and beetroot round.

D'Été—Lettuce, mustard and cress, radishes, with cucumber, beetroot, and hard eggs round.

Demideuil—Potatoes, truffes, creamed mayonnaise, and mustard.

Demidoff—As Demideuil, with addition of artichoke fond.

D'Œuf—Hard egg salad.

Don Carlos—Tomatoes, fonds, onion flavour, cress, and parsley.

Dumas—Potatoes, beetroot, turnips, celery, seasoned with Dumas sauce.

Duval—Julienne of truffe, fonds, green apples, celery, potatoes, pointes, mayonnaise dressing.

Ecossaise—Salmon, cucumber, truffe over, and lettuce round.

Emma—Tomatoes with cucumber round.

Espagnol—Tomatoes, pimentoes, onion flavour, cucumber round.

Faubourg—Celeriac, potatoes, and apples, creamed mayonnaise.

Fin de Siècle—Celeriac, pointes, fonds, chicory, beetroot, flageolets, peas, and hard eggs round.

Flamande—Potatoes, escarole, smoked herring, hard eggs, chive.

Florida—Pumpkin, lettuce, and sweet herbs.

Fraises à l'Américaine—Wood strawberries dressed on crisp lettuce leaves, seasoned with salt, pepper, and juice of lemon and cream.

Française—Lettuce, tarragon and chervil over, hard eggs round.

Francillon—Potatoes, celery, mussels, macerated with white wine, truffe over.

Franckfortoise — Red cabbage, potatoes, beetroot, sour apples, hard eggs.

Galloise — Blanched leeks, celery, and beetroot round.

Gauloise — Fonds, potatoes, celeriac, mushrooms, mixed with mayonnaise, cock's combs and kidneys round.

Georgia — Julienne of potatoes, beetroot, sour apples, French beans, onion, smoked herring, well seasoned.

Gobelin — Artichoke fonds, celeriac, mushrooms, pointes, crayfish tails, tarragon, mayonnaise seasoning.

Grande Duchesse—A salad of macédoine of vegetables, gherkins, anchovy fillets, hard eggs, chervil, lié mayonnaise.

Grisconne—Julienne of celery and white chicken meat, French beans, capers, hard eggs, a few hazel nuts over.

Haricots Verts—French beans salad.

Henri IV.—Dice of new potatoes, smoked sardines, fines herbes.

Hollandaise—Dutch potatoes, smoked salmon, chive, mayonnaise.

Humbert—Tomatoes and pimentoes salad.

Impériale — Asparagus pointes, truffe, anchovy essence added in seasoning.

Indianapolis — Dice of potatoes, beetroot, Lyons sausages, peas, anchovy fillets, olives, capers, hard eggs, mayonnaise.

Interlaken — Lozenges of potatoes, beetroot, sour apples, cucumber, well seasoned, watercress on top.

Isabelle—Dice of celery, potatoes, mushrooms, fonds, seasoned, chopped chervil over.

Italienne—Salad of mixed vegetables, anchovies, salami, hard eggs, and mayonnaise.

Japonnaise I.—Potatoes, celery, mussels, macerated with champagne, lié mayonnaise, and chrysanthemum on top.

Japonnaise II.—Dice of pine apple, tomatoes and crisp lettuce leaves round.

Jardinière—All vegetables in season, cut in cubes, garnished with potatoes, beetroot, and shredded lettuce.

Jockey Club—Asparagus pointes, julienne of truffe, and mayonnaise.

Lackmé—Beetroot, rice and hard eggs, oil and juice of lemon, seasoning slightly curried.

Laitue—Lettuce salad.

Lorrette—Corn salad, beetroot, celery cut in strips, oil and vinegar seasoning, anchovy fillets and potatoes round.

Mâche (de)—Corn salad.

Margot—Celery, truffe, banana, curry flavour and oil and lemon juice seasoning.

Marianne—Julienne of celeriac, potatoes, tongue, pimentoes, beetroot, mayonnaise seasoning, sliced truffe and tomatoes round.

Marie Stuart — Celeriac, truffe, hard eggs, and lettuce, cream and vinegar seasoning, chervil over.

Mascotte—Pointes, plover's egg, truffe and cock's kidneys sliced and crayfish tails, oil and vinegar seasoning.

Mercedès—Julienne of chicory, celery, and beetroot, sliced tomatoes round, mayonnaise seasoning.

Mignon—Shrimps, dice of fonds, peas, and creamed mayonnaise.

Mikado—Dice of potatoes, fonds, prawns, beetroot, capers.

Moderne—Julienne of celery, beetroot, ham, and truffe, mayonnaise, and decorated with eggs, etc.

Monte Cristo—Potatoes, lobsters, truffe, and hard eggs, shredded lettuce round, tarragon and mayonnaise seasoning.

Moscovite—As Russian salad, garnished with small cucumber cassolettes filled with caviare.

Nassau—Escarole, celery, and tomatoes, creamed mayonnaise dressing.

New London—Squares of tomatoes, pimentoes, potatoes, and celery, chopped hazel nuts over.

Niçoise—Dice of tomatoes, potatoes, and French beans, garnished with capers, olives, and anchovy fillets, tarragon over, oil and vinegar seasoning.

Ninon I.—Quarters of mandarines or oranges and lettuce, juice of lemon.

Ninon II.—Quarters of fonds, truffes, shrimps, oysters, cock's kidneys, highly seasoned.

Noémi—Chicken and crayfish tail, garnished with lettuce and chervi, seasoned with creamed crayfish coulis.

Norfolk—Sliced tomatoes, cucumber, celery, pickles, and hard eggs, French salad dressing.

Opéra—Julienne of chicken, tongue, celery, and truffe, sliced gherkins and cock's kidneys round and asparagus pointes.

Orientale—Potatoes, gambos, tomatoes, pimentoes, well seasoned.

Orpheline—Sardines, sour apples, potatoes, chive in dressing.

Paloise—Pointes, quarters of fonds, salsify, mint flavour.

Panachée—French beans and haricot beans or flagolet salad.

Parisienne I.—Moulded vegetable salad mixed with lobster, truffe.

Parisienne II.—Potatoes, sliced pot au feu beef, capers, fines herbes, anchovies, French dressing.

Parmentier—Potato salad with chervil over.

Piémontaise—Sliced potatoes and white truffe, anchovy essence and garlic flavour in dressing, decorated.

Pieukerke—Julienne of chicken, pointes, truffe, and peas, lié mayonnaise, red and green peppers round.

Poireaux—The white part of leeks, blanched in acidulated water, cut to nice pieces and mixed with salad dressing.

Polonaise—Dice of carrots, turnips, potatoes, beet-root, hard egg, lié mayonnaise with horseradish flavour, tarragon, and chervil.

Pomme de Terre—Potato salad.

Pompadour—Cauliflower, celeriac, potatoes, Ravigotte sauce.

Portugaise—Tomatoes seasoned with chopped onions and fines herbes, oil, vinegar, etc.

Prince de Galles—Lettuce, watercress, chervil, capers, fillets of sardines and pimientos round.

Provençale — Tomatoes, artichoke fonds, cèpes, anchovy fillets, olives, and capers.

Rachel—Celery, potatoes, pointes, truffes, lié mayonnaise and decorated.

Régence—Lamb's tongue, celeriac, new potatoes, cucumber, decorated with pointes and lettuce.

Régente—As Salade Opéra, add cos lettuce.

Reine Madge—Large halves of tomatoes, garnished with shredded lettuce and shrimps, salad dressing over and a sliced radish, cress round.

Romaine—Cos lettuce salad.

Russe I.—Mixed vegetables, tongue, truffe, smoked herrings, gherkins, anchovies, lié mayonnaise and dressed in tufts in timbale, hard eggs round.

Russe II.—As above, mixed with aspic and set in an aspiced decorated mould.

Salomé—Oysters, shrimps, truffes, and pointes, lié pink mayonnaise.

Salsifis—Julienne of cooked salsify salad.

Sicillienne—Sliced potatoes and tomatoes, julienne of celery and fond round, tarragon over, French salad dressing.

Sportsman—Smoked salmon, beetroot, hard eggs, and watercress, sharp dressing.

Stetson—Julienne of fonds, celery, pineapple, a few pimientos, peas and balls of tomatoes round.

Straganoff—Julienne of carrots, truffe, and cèpes, green peas and quarters of lapwing's eggs round, highly seasoned.

Suédoise—Pickled herrings, cooked salt beef, sour apples, potatoes, gherkins, olives, and capers, lié Tartare sauce.

Suzette—Julienne of fonds, truffe, and pointes, fines herbes.

Thérèse—Julienne of celery and sour apples, lié creamed mayonnaise and juice of lemon.

Tomate—Tomato salad.

Tourangelle I.—French beans, flageolets, and potatoes, lié mayonnaise.

Tourangelle II.—Julienne of celery, potatoes, endives, sour apple, lié mayonnaise.

Trédirne—Crayfish tails, blanched and bearded oysters, and asparagus pointes in equal quantity, lié with creamed mayonnaise and anchovy essence.

Tyrolienne—Beetroot, sour apples, hard eggs, and French beans, seasoned separately and served in tufts.

Victoria—As Danicheff salad, lié with pink mayonnaise.

Villa—Fine julienne of raw celeriac seasoned with salt, pepper, English mustard, cream, and juice of lemon.

Waldimir—Cooked salmon, sterlet, crayfish, smoked herrings, olives, and cucumber, lié with mayonnaise and grated horseradish and French mustard, plover's eggs round.

Waldorf—Celeriac and russet apples seasoned with mayonnaise, chopped walnuts over.

Windsor—Julienne of chicken, celery, tongue, truffe, and piccalilli, lié mayonnaise.

POMME DE TERRE (POTATOES).

- À l'Albufera*—Parisian cut potatoes blanched and stewed with Albufera sauce, served in timbales.
- Alsacienne*—Large noisette shape boiled potatoes, served with fried chopped onions and parsley over.
- Anna*—Thin sliced potatoes (as chips) baked in mould or casserole with butter, browned.
- Annette*—As Anna, add chopped onions and cheese.
- Ardennaise*—Egg shaped, scooped and filled with a purée of chicken, ham, and fines herbes, browned.
- Au Four*—Baked with bacon fat and onion flavour.
- Baloise*—Sliced potatoes sauteed with butter, golden colour, and served in timbales.
- Bartholy*—Equal size new potatoes blanched and sauteed with butter till done, add veal glaze lastly.
- Bataille*—Are French fried potatoes cut rather small, served crisp, seasoned with salt and mignonette pepper.
- Bayonnaise*—Mashed potatoes mixed with chopped ham, eschalots, and parsley and browned.
- Bengal*—Mashed potatoes mixed with Bengal chutney and lightly browned.
- Bernoise*—Cut in half-inch squares, blanched and sauteed with butter till brown, served with fines herbes over.
- Berny*—Duchesse potato mixture mixed with chopped truffe, apricot shaped, breadcrumbs and fried (a few ground almonds are added to the crumbs).

Berrichonne—Parisienne potatoes served with fried chopped onions and fines herbes and dice of lean bacon.

Beurré (au)—Olive shaped, cooked in casserole with butter.

Bignonne—Egg shaped, scooped, blanched, filled with farce and baked, served with jus lié.

Bonnefemme—Sliced and stewed with shredded lettuce, cream, and parsley.

Bordelaise—Sauté potatoes mixed with fried chopped onions and fines herbes.

Boulangère I.—Oval shaped or sliced and baked with sliced onions.

Boulangère II.—Thickly sliced and baked with a layer of sliced tomatoes and onions and a little gravy.

Bourgeoise—Olive shaped, stewed with brown gravy or demiglace and sliced onions.

Bovin—Rissolées potatoes served with fried chopped eschalots and fines herbes.

Brabaçonne—Mashed potatoes mixed with fines herbes, cheese, highly seasoned, dressed in timbales, cheese and crumbs over and browned.

Brabant—Large dice blanched and sauteed with chopped eschalots and parsley.

Bretonne I.—Cold sliced potatoes stewed with julienne of celery, onions, cream lastly.

Bretonne II.—Large dice stewed with chopped onions, leeks, and brown gravy.

Brioche—Dauphine potato mixture formed into brioche shape and baked.

Byron—Crushed cooked potatoes masked with cream sauce, Parmesan cheese over and gratinés.

Carême—Mashed potatoes mixed with cream served in cocottes, cheese over and gratinés.

Cendrillon—Baked in skin, scooped and mashed with cream, yolks of eggs, butter, and seasoning, refilled and browned.

Chamberry—As Anna potatoes, with layer of grated cheese.

Champignol—Sauté potatoes mixed with grated cheese.

Château—Large olive shape, blanched and sauteed with butter, parsley over, also cut halfmoon shape.

Chatouillard—Soufflé potatoes (pomme soufflée).

Chinoise—Egg shaped, scooped and blanched, farced with minced beef, fines herbes, chillies, and spices, and baked.

Chipolata — Scooped new potatoes farced with sausage meat, fines herbes, and mushrooms, and baked with gravy.

Christie — Olive shaped potatoes blanched and masked with a purée of chicken's liver, tomato pulp, and mashed potatoes, mixed.

Colbert—Cut in squares, cooked with butter, and served in cocotte with chopped parsley over.

Collorette—Potatoes sliced with fancy cutting blades and fried.

Commandant—Baked in skin, cut in halves, emptied and mixed with fines herbes, spinach, and butter, refilled and browned.

Continentale—Fancy cut halfmoon shape, sauteed with butter, and mixed with chopped truffle.

Contreville—Cut in quarters and baked with dice of bacon, chopped onion, and fines herbes.

Copeaux—Fried ribbon potatoes.

Croquettes—Duchesse potato mixture, formed into croquette shape, egged and breadcrumbed and fried.

Dauphine—Duchesse potato mixture mixed with one third of pâte à choux, formed fancy shape and fried.

Dauphinoise—Sliced raw potatoes and layers of grated cheese, seasoned, moistened with milk, and baked.

Délicieuse—Duchesse potato mixture, quenelle shape, lightly steamed, and served with cream sauce or oiled butter.

Dietrich—Large egg shape, baked and scooped, filled with gniocchis, cream sauce, truffe and cheese over, gratinés.

Dijonnaise—Thickly sliced and stewed with light demiglace, little French mustard added lastly.

Duchesse—Dry mashed potatoes mixed with yolk of egg, little butter, and seasoned, formed into flat croquette shape and sauteed in butter, or piped fancy shape and baked.

Ernestine—Scooped, boat shaped potatoes blanched and filled with soft roe au vin blanc.

Espagnole—Blanched olive shaped potatoes sauteed with julienne of pimentoes and fines herbes.

Etuvée—As Pomme Château, baked with butter.

Farcie—Egg shaped and scooped potatoes blanched and farced with fines herbes and breadcrumbs, and browned.

Favorite—Oval shape, blanched and sauteed with fines herbes and French beans.

Flamande—Oval shape, steamed and served with fried chopped onions and parsley.

Fondante—Large olive shape, cooked with butter and little jus and glaze.

Garfield—Cut in squares, fried and sauteed with butter, parsley.

Georgette—Egg shape, scooped and blanched, filled with a salpicon nantua.

Godard—Dauphine potato mixture egged and bread-crumbed and fried.

Hongroise I.—Stewed with onions, paprika, and brown gravy.

Hongroise II.—Sliced, sauteed, and mixed with paprika, chopped onions, tomatoes, and brown gravy.

Indienne—Curried sautéed potatoes mixed with little curry sauce.

Italienne—Baked in skin, halved, scooped, and filled with rice au parmesan, and gratinés.

Laffitte—Duchesse mixture formed into finger shaped croquette, breadcrumbed and fried.

Liard—Chipped potatoes.

Liberté—Olive shaped, blanched, sauteed with butter, and served with light demiglace over.

Lorrette—Dauphine mixture, formed croissant shape and fried.

Lyonnaise—Sautés potatoes mixed with fried sliced onions and parsley.

Macaire I.—Mashed with butter and fines herbes, flat croquette shape, and sauteed with butter.

Macaire II.—Crushed cooked potatoes, sauteed with butter, golden colour.

Maire—Sliced cooked potatoes stewed with cream, butter and fines herbes over.

Maria—Duchesse mixture, cheese over and gratinés.

Marquise—Duchesse mixture mixed with tomato pulp, piped as meringues, and baked.

Ménagère I.—Olive shaped, baked with onions and jus.

Ménagère II.—Potato croquettes mixed with chopped ham and onions.

Mignonnette—Are straw potatoes (pomme paille).

Milanise I.—Sliced cold potatoes stewed with béchamel sauce.

Milanaise II.—Baked in skin, scooped, mixed pulp with yolk and cream, refilled, cheese over, and gratinés.

Mireille I.—Sliced, cooked with butter, and mixed with julienne of fonds and truffe.

Mireille II.—As pommes gratinés.

Mirette—Cut in large dice, partly fried, and sauteed with butter, julienne of truffe and glaze, served in cocottes.

Moncelet—Sautés potatoes mixed with julienne of truffe, and mushroom and glaze.

Mont Doré—Mashed potatoes mixed with cream and parmesan, served in cocottes, pyramid shape, and gratinés.

Mousseline—Mashed potatoes mixed with butter and whipped cream, served in timbale, and lightly browned.

Nana—Cut as julienne, and cooked in casserole as pomme Anna.

Nannette—Sliced, sauteed with butter, and finished

with chopped chive, parsley, and veal gravy, and baked.

Ninette—As pomme Anna, with addition of cheese.

Noisette—Olive shape, blanched, and sauteed with butter.

Normande—Cut in squares and stewed with chopped mint and leeks, and milk and butter, served in timbale, gratinés.

Orsini—Cut as Orsini bombe (two triangles inter-clutched), fried.

Parisienne—Cut round with Parisian potato scoop, blanched, and sauteed with butter.

Parmentier—Cut in dice, done in casserole with butter and parsley.

Paysanne—Sliced and cooked with butter, dice of lean bacon, shredded lettuce and sorrel and parsley.

Persillée—New potatoes à l'Anglaise, served with butter and parsley.

Polonaise—Olive shape new potatoes, served with Polonaise butter, crumbs, and chopped parsley.

Pont Neuf—Cut finger shape fried potatoes, pommes frites.

Portugaise—Rissolées potatoes served with sauteed tomatoes, fines herbes, and chopped onions.

Provençale—Etuvée potatoes done with oil, chopped onions, garlic flavour, and fines herbes.

Rissolée—Large olive shape, blanched, and browned with butter.

Riche—Cut in quarters, cooked in casserole with butter.

Robert—Duchesse potatoes mixed with chive and fines herbes.

Rosette—Half Duchesse and half Marquise mixture, piped as a rose and baked.

Roxelane—Mashed potatoes mixed with yolks, cream, and whipped whites of eggs, baked in tartlets or cocottes, with chopped truffe on top.

Russe—Sliced and arranged in layers in a buttered timbale, with soft roe, ham, and moistened with a light pancake mixture, cheese on top, and gratinés.

St. Florentine—Croquette potatoes, with chopped ham and tongue, crumbed with vermicelli and fried.

Sardanaise—Thick sliced sautés potatoes and sliced truffe.

Sautés—Sliced cold potatoes sauteed with butter, chopped parsley.

Savoie—Lyonnaise potatoes with the addition of sliced fried pork sausages.

Savoyarde—Thinly sliced potatoes placed in a gratiné dish with grated cheese, salt and pepper, moistened with consommé, little cream and cheese over, and baked.

Schneider—Square cut potatoes stewed with consommé, highly seasoned, glaze, and parsley.

Soufflée—Dutch potatoes cut an eighth of an inch thick and fried, plunged lastly in boiling hot fat to soufflé them.

Surprise—Baked, cut in halves and scooped, filled with various salpicon, a kidney or small bird, etc., replace the halves together, glazed over and served.

Suzette—Large egg shape, baked and scooped, filled with pulp mixed with cream, chopped ham, chicken, and truffe, refilled and gratinés.

Turque—Thickly sliced and cooked with oil, dressed in a bordure of rice à la Turque, curry sauce over.

Varsoviennne—Duchesse potato mixture wrapped in blanched cabbage leaves size of an egg, and braised with butter.

Vauban—Cut in dice and fried in olive oil.

Viennoise—Duchesse mixture with paprika, form Vienna loaf shape, sieved egg over, and baked.

Voisin—As pomme Anna, with chopped onion and cheese.

Windsor—Olive shape, blanched, sauteed with butter, and mixed with julienne of mushrooms.

Yvette—As pomme Anna, baked in small moulds.

LÉGUMES (VEGETABLES).

ASPERGES (ASPARAGUS).

Should be scraped and thoroughly well washed, tied in suitable size bundles, and cooked in boiling salted water. In some cases the tips (or pointes) only are cooked, in which case it is used for garnishing.

À l'Espagnole—Served with small poached yolks of eggs and vinaigrette sauce.

Flamande—Served with chopped hard yolks of eggs on the tips, oiled butter in boat.

Frappée—Served cold on pounded ice and cold mousseline sauce.

Génevoise—The tips sprinkled with Parmesan cheese, and noisette butter.

Italienne—Served with oiled butter and cheese over tips, and gratinés.

Maltaise—Served with Maltaise sauce.

Milanaise—As Italienne, with Parmesan cheese.

Mornay—Served with Mornay sauce and cheese over tips, and gratinés.

Niçoise—Served cold with Gribiche sauce.

Parisienne—Served with Divine sauce.

Piémontaise—Served with cream sauce on the tips Piémont truffe and cheese over, and gratinés.

Polonaise — Served with Polonaise butter over (crumbs, chopped hard eggs, and parsley).

Royale—Serve with hot mousseline sauce (the Victoria asparagus is used).

Sibérienne—Served cold on a block of ice, vinaigrette sauce.

Suisse—The tips stewed with cream, Gruyère cheese over, and gratinés.

AUBERGINES (EGG PLANT).

À l'Andalouse—Farced with the chopped pulp, tomatoes, crumbs and fines herbes and pimentoes

Algérienne—Farced with minced mutton, tomato sauce over.

Américaine—Farced with chopped onions, mushrooms, tomatoes, and breadcrumbs, tomato sauce over, and gratinés.

Châtelaïne—Farced with d'Uxelle mixed with chopped truffe, chicken, and tongue, and gratinés.

Egyptienne—Farced with d'Uxelle, gratinés, tomato sauce round.

Frite—Sliced half-inch thick, floured and fried, or dipped in batter and fried.

Grillées—Cut in halves lengthwise, marinated in oil, salt and pepper, and grilled.

Napolitaine—Sliced, arranged with layers of sliced tomatoes and parmesan, and gratinés.

Parisienne—Farced with d'Uxelle and chopped ham, braised, and a piece of beef marrow on top.

Provençale—Farced with d'Uxelle and chopped tomatoes, garlic flavour, braised, tomato sauce round.

St. Jean—Cut cassolette shape and farced with purée of chicken and velouté, cheese over, and gratinés.

Turque I.—Sliced and fried in batter or egged and breadcrumbed and fried.

Turque II.—Sliced and farced with minced mutton, rice, and fines herbes, fried rings of onions round.

ARTICHAUD (GREEN OR GLOBE ARTICHOKE).

À la Barigoule—Blanched and inside hay removed, farced with d'Uxelle, braised with demi-glaze.

Bordelaise—The fond or bottom farced with a mixture of chopped onions, ham, and parsley, and braised, demiglaze.

Boulangère — Blanched and inside hay removed, farced with sausage meat, wrapped in short paste, and baked.

Cavour—The fond blanched, butter and cheese over, and gratiné, chopped hard yolks of eggs and parsley over.

Clamart—The fonds cooked in casserole with green peas and new carrots, lié butter and cream.

Colbert—Two fonds garnished with d'Uxelle between, egged and breadcrumbed and fried, Colbert sauce round.

Cussy—The fonds farced with foie gras and truffe, masked with Villeroy sauce; when cold egged and breadcrumbed and fried.

Dietrich—The fonds cut in quarters and stewed, served in bordure of risotto with sauce velouté.

Flamande—Blanched fonds served with new carrots, lié Allemande sauce.

Florentine—The fond filled with spinach, Mornay sauce over, and gratinés.

Gastronome—Fond braised with jus, filled with salpicon of mushroom and truffe, Mornay sauce over, and gratinés.

Grecque—Blanched, inside hay removed, and braised with oil, white wine, button onions, and tomatoes, served hot or cold.

Italienne—Cut in quarters, egged and breadcrumbed, and fried, Italienne sauce apart.

Lyonnaise—Blanched, cut in quarters, and braised with sliced onions, white wine and butter, served with thickened liquor and parsley.

Maraîchère — Cooked in casserole with onions, tomatoes, new potatoes, and sorrel, garlic flavour, and white wine.

Milanaise—Blanched fond filled with risotto aux tomates, mixed with fine julienne of truffe and ham, crumbs, and gratiné.

Mornay—Fonds masked with Mornay sauce, and gratinés.

Parisienne — Blanched fonds, filled with d'Uxelle maigre, and braised.

Paysanne—Cut in quarters and braised in casserole with onions, dice of bacon, and potatoes.

Poulette—Blanched fonds cut in quarters, served with poulette sauce.

Provençale—Blanched, inside hay removed, braised with oil, peas, and shredded lettuce.

Romaine—Blanched fonds cut in quarters, and sauteed with oil, tomatoes, tarragon, and chervil.

Sagan—Blanched fonds filled with purée of calf's brains, fines herbes, and sieved hard egg, cheese over, and gratinés.

Stanley—The fonds braised with white wine, onions, and ham, served with cream sauce and fine julienne of ham on top.

Turque—Fonds braised with onions, dice of mutton, and tomatoes.

Vénitienne—Blanched fonds served with Vénitienne sauce.

TOPINAMBOUR (JERUSALEM ARTICHOKE).

They are peeled and kept in acidulated water till ready for cooking, which is done by boiling in salted half water and milk, and served with butter or sauce as required.

À la Crème—Served with cream sauce.

Au Beurre—Served with oiled butter over.

Au Gratin—Masked with white sauce and cheese and gratiné, or made into a purée, cheese over, and gratiné.

Cravocienne—Sliced, blanched, and sauteed with butter, served with beurre noisette and browned crumbs over.

Génevoise—Masked with béchamel sauce, cheese and crumbs over, and gratiné.

Italienne—Demiglace and cheese over, and gratiné.

CARDONS (CARDOONS).

Prepared as celery, cut to required size, blanched and braised or boiled, and served with sauce, etc.

À la Bourgeoise—Stewed in stock, onions and ham, Allemande sauce over.

Au Jus—Braised, and served with rich veal jus lié.

Espagnole—Braised and served with demiglace.

Milanaise—Béchamel sauce, cheese and crumbs over, and gratiné.

Moëlle—Braised, served with blanched beef marrow and demiglace.

Mornay—Mornay sauce over, and gratinés.

Nivernaise—Braised with new carrots, butter and cream.

CÉPES.

À la Bordelaise—Sliced, sauteed with oil, chopped eschalots and fines herbes, seasoned, chopped parsley over.

Crème—Blanched and stewed with cream and seasoned.

Piémontaise—Farced with d'Uxelle, garlic flavour, and baked.

Provençale—Sauteed with eschalots, fines herbes, tomatoes, garlic flavour, and demiglace.

Rossini—Sliced, stewed with veal glaze, madeira, and truffles.

Russe—Sliced, stewed with butter, onions, sour cream, fennel, and parsley.

Touraine—Sauteed with fines herbes, tomatoes, dice of ham, and veal jus lié.

CELÉRI (CELERY).

Celery prepared as a vegetable course makes an excellent dish; it should be blanched first, then cut in neat pieces, and either braised or stewed or fried as required.

Au Jus—Braised with good veal or beef gravy; when cooked, the gravy reduced to half glaze and mixed with demiglace tomatée and served over the celery.

À l'Espagnole—Braised and served with Espagnole sauce and a few strips of pimentoes.

En Beignet à l'Indienne—Well blanched, masked with curry sauce, and fried in batter (pâte à frire).

En Purée—Purée of celery with cream.

Frit—Cut to size required and fried in batter (pâte à frire), or egged and breadcrumbed and fried.

Génevoise—Boiled, placed in a casserole, béchamel sauce and cheese over and gratinés.

Italienne—Braised, placed in a gratin dish, with demiglace and cheese over and gratinés.

Moëlle—Prepared as for Au Jus, sliced beef marrow over.

Reine—Fried in batter (pâte à frire).

Villeroi—Well blanched, cut into neat pieces and masked with Villeroi sauce; when cold, egged and breadcrumbed and fried.

CONCOMBRE (CUCUMBER).

Another vegetable which can be cooked in various ways and served as a garnish or separate course. First peeled, cut to size required, and blanched before the final preparation.

A la Clermont—Cut olive shape, blanched and stewed with butter and a little stock, and served in cooked artichoke fonds.

Bombay—Cut olive shape, sauteed with chopped onion and green peppers, curry powder, and cider, and served in timbales.

Doria—Cut in lozenge shape, blanched, and lié with cream and fresh butter, served in cocottes.

Duchesse—Cut in inch slices, blanched, masked with velouté or cream sauce, cheese over and gratinés.

Espagnole—Cut cassollette shape, blanched and farced with d'Uxelle, braised with veal gravy.

Fermière—Cut cassolette shape, farced with sausage meat, fines herbes, and mushrooms, and braised.

Frite—Cut in large diamond shape, blanched, drained, and fried in batter (*pâte à frire*), tomato sauce round.

Niçoise—Cut oblong shape, blanched, and farced with risotto, cheese over and gratinés.

Poulette—Cut olive shape and blanched, stewed with cream sauce.

Zarina—As Doria, add fennel and parsley.

FLAGEOLETS

are first blanched, and then prepared with cream sauce, or maître d'hôtel, etc., as haricot beans.

FÈVES DE MARAIS (BROAD BEANS).

À la Créole — Stewed with finely minced green peppers and tomatoes, seasoned, and served in timbales.

À l'Anglaise—Blanched, and served with parsley butter or parsley sauce.

Au Lard—Blanched, and stewed with dice of lean bacon, and served.

Lyonnaise — Blanched, and stewed with butter, chopped onions, fines herbes, and parsley.

Westphalienne—Blanched, and stewed with white wine and julienne of ham.

ENDIVE BELGE (CHICORY).

Blanched, and stewed or braised, and served with cream sauce or brown as required; can also be prepared as celery.

CHICORÉE (ENDIVE).

Blanched, chopped fine, and prepared as spinach, or blanched and braised whole and served with gravy, etc.

À la Crème—Blanched, chopped, and finished with butter and cream, seasoned.

Espagnole—Blanched and chopped, finished with butter, veal gravy, and Espagnole sauce.

Flamande—Blanched and braised whole, and served with cream sauce.

Paysanne—Blanched and braised whole with butter stock, chopped hard eggs over.

Timbales—Blanched and finely chopped, mixed with a few eggs, seasoned, and poached in buttered moulds; when done, turned out and masked with velouté sauce.

GARBANZOS (SPANISH DRIED PEAS).

They are soaked and cooked as haricot beans. used in the Spanish national dish olla podrida.

COURGE (VEGETABLE MARROW).

À la Crème—Peeled, blanched, and served with cream sauce.

Niçoise—Cut in neat equal size, the inside pulp removed, and chopped with onions and mixed with risotto to farce the marrow, breadcrumbs and cheese over and gratinés.

Provençale—Cut in thick slices, floured, and sauteed with oil, garlic flavour, parsley over.

CHOUXFLEUR (CAULIFLOWER).

À la Cardinal—Cooked in salted water, masked with Cardinal sauce.

Au Gratin — Blanched, and pressed into round heaps or portions, masked with béchamel sauce, grated cheese and gratinés.

Dubarry—Is a purée of cauliflower.

Française—Cooked in salted water, and served with Hollandaise sauce.

Frit—Separate each small bouquet and blanch, then fry with pâte à frire.

Ignatieff—Cooked and served in timbale with bread-crumbs and beurre noisette over.

Milanaise—Cooked, dressed in timbales or small heaps, grated cheese over and gratinés.

Polonaise—Cooked, served in timbales or portions with chopped hard eggs, brown crumbs, parsley and butter over.

Rebecca—As Frit.

Villeroi — Each small bouquet separated and blanched, masked with Villeroi sauce; when cold, egged and breadcrumbed and fried.

CHOU DE MER (SEAKALE)

are first blanched in milk and water and juice of lemon, and served with various sauces, etc., as asparagus (hot).

CHOUX DE BRUXELLE (BRUSSELS SPROUTS).

À l'Anglaise—Cooked in salted water and served with fresh butter over.

Au Marron—Blanched, and sauteed with butter and cooked chestnuts.

Bonne Femme—Blanched, and sauteed with butter, served in timbales, chopped parsley over.

Flamande—Is a purée of sprouts.

Italienne—Blanched, and served with dissolved anchovy butter.

Moderne—Blanched, mixed with Allemande sauce.

Russe—Blanched, and stewed with sour cream, parsley, and sliced smoked sausages.

Sautés—Blanched, and sauteed with butter.

Viennoise—Cut in two, blanched, and stewed with butter, sugar, and consommé.

CHOUCROÛTE (SAUERKRAUT).

À l'Allemande—Braised with lard and goose fat, lié with lard, flour, and fried onions, chopped.

Hongroise—Braised with lard, chopped onions, paprika, white wine, tomato purée, and smoked bacon.

Russe—Braised with butter, onions, and sour cream.

CHOUX ROUGE (RED CABBAGE).

À l'Allemande—Cut in strips and blanched, then braised with butter, chopped onions, cloves, and juniper berries.

Alsacienne—Braised with lard, chopped onions, claret, a little sugar, and chestnuts.

Bonne Femme—Braised with butter, tomatoes, and bacon.

Hollandaise—Braised with butter and purée of sour apples.

Russe—Braised with butter, onions, celery, and cloves.

Valentienne—Braised with lard, consommé, onions, sour apples, sausages round.

CHOUX VERT (CABBAGE).

A l'Autrichienne—Blanched, chopped, and stewed with chopped onions, consommé, and sour cream.

Bavaroise—Braised with lard, cumin flavour, onions, white wine, apples, bacon, and a little vinegar.

Braisés—Blanched partly and braised with carrots, onions, butter, and veal gravy.

Farcis I.—Blanched, leaves separated and farced with sausage meat, fines herbes, and mushrooms, rolled or made into balls and braised with gravy and bacon.

Farcis II.—Blanched whole, the inside removed and filled with riz au gras, wrapped in slices of fat bacon, tied, and braised with gravy.

Laboureur—Cut in large squares and sauteed with butter, chopped onions, and dice of bacon, good stock, and allowed to stew till done.

CHOUX RAVE (CELERIAC).

Au Jus—Cut oblong shape, blanched slightly, and braised with veal gravy.

Bourgeoise—Cut in olive shape or halfmoon, stewed with butter, a little sugar, and velouté.

Crème—Cut in squares, blanched, and served with cream sauce.

Gratin—Sliced and blanched, béchamel sauce, and grated cheese over and gratinés.

Russe—Cut in squares, blanched, and stewed with butter, finished with sour cream and parsley.

EPINARDS (SPINACH).

Great care to be taken in preparing spinach, well picked and thoroughly cleaned in several waters, and blanched.

Allemande—As *Au Jus*, add chopped and fried onions and browned crumbs.

Au Jus—Finely chopped or sieved, seasoned, and mixed with good veal gravy.

En Branche—Plainly blanched and seasoned and served with fresh butter.

En Subric—Finely chopped or sieved and mixed with béchamel, seasoned, yolks of raw eggs, and made into flat croquette shape and sauteed with butter.

Colbert—Prepared as *Au Jus* or à la *Crème*, and served with poached eggs.

Comtesse—Mixed with consommé and chopped hard eggs.

Crème—Finely creamed and seasoned.

Italienne—Mixed with anchovy butter, flavour of garlic, served in vol au vent, béchamel over.

Martha—Mixed with cream, fried sippets, chopped hard eggs, well seasoned, and served in timbales.

Romain—Blanched and sauteed with beurre noisette and anchovy fillets.

Timbales—Or pain d'épinard, prepared as à la crème, mixed with yolks of raw eggs, placed in buttered moulds and baked.

Viroflay—Subric mixture rolled in plain blanched spinach leaves as paupiettes, cheese and butter over and gratinés.

MAIZE (INDIAN OR SWEET CORN).

Bostonien—Placed in layers in a piedish with sliced skinned tomatoes and cheese, gratinés.

Crêole—Sauteed with fine chopped green peppers, chopped onions, and tomatoes, seasoned, add a pinch of sugar, and served in timbales.

En Ragoût—Stewed with cream, well seasoned, and served in cocottes.

Maryland—Corn fritters, mixed with flour, milk, eggs, and a little baking powder, salt and nutmeg, fried in spoonfuls, with butter as cakes, and served.

Rôti—Cut off stalk, remove the leaves and silk from the ears of fresh green corn, and boil for twenty minutes; drain and roast in hot oven, with fresh butter, till golden colour.

Sauté—Boiled green corn, detached from cobs and sauteed with fresh butter, salt and pepper.

OKRAS.

À la Crème—Remove stalk and ends of okras, carefully washed, and cook in milk and water, and serve with cream sauce over.

Andalouse — Stewed with chopped onions and tomatoes, seasoned, and baked in a gratin dish, and served with croûtons round.

Au Gratin—Prepared as for à la crème, place the okras in a gratin dish, cheese and butter over, and gratinés.

Virginia—Trim both ends of okras, and sauté with butter and chopped Virginia ham for five minutes; then add tomato sauce to cover, and stew till done.

PETITS POIS (PEAS).

À l'Anglaise—Blanched in salted water and mint, served with fresh butter.

Ancienne—Cooked with a little water, butter, and a bouquet; when done, add yolks of eggs and cream.

Avignonnaise—Blanched, and mixed with sauteed dice of ham, a little chive, French mustard, and kneaded butter and flour, stewed a few minutes, and served.

Bonne Femme—Cooked with water to cover, chopped onions, shredded lettuce, butter, and a pinch of sugar, lié with butter and flour kneaded lastly.

Bourgeoise—Prepared as à l'Ancienne.

Flamande—Cooked with thinly sliced new carrots, butter and water to cover, lié fresh butter and cream.

Florentine — Cooked with dice of ham, chopped onions, and lié with tomato sauce.

Française—Cooked with button onions, lettuce, parsley, and chervil, lié butter.

Paysanne—Cooked as à la Française; the onions chopped and lettuce shredded.

PURÉE DE LÉGUMES (VEGETABLE PURÉE).

Brétonne—Pureé of white haricot beans.

Dubarry—Pureé of cauliflower and potatoes.

Flamande—Pureé of sprouts and potatoes.

Freneuse—Pureé of turnips and potatoes.

Garbure—Cabbage and potatoes.

St. Germain—Pureé of peas.

Saxonne—Pureé of turnips, potatoes, onions, and fines herbes.

Soissonaise—Pureé of haricot beans.

Soubise—Pureé of onions.

HARICOTS VERT (FRENCH BEANS).

À la Crème—Blanched, mixed with cream, and served in timbales.

Espagnole—Blanched, mixed with demiglace, and served.

Française—Blanched, sauteed with butter, juice of lemon, and chopped parsley.

Lyonnaise—Blanched and sauteed with thin sliced onions, demiglace, and chopped parsley.

Maître d'Hôtel—Blanched and mixed with maître d'hôtel butter.

Orléannaise—Blanched and sauteed with butter, chopped onions, and juice of an orange.

Paloise—Prepared as Française, substituting the juice of lemon for wine vinegar.

Panachés — Blanched and mixed with cooked flageolets.

Tourangelle—Blanched and mixed with béchamel sauce, yolks, and chopped parsley.

Viennoise—Blanched, lié with butter, sugar, a little vinegar, and demiglace.

Villiers—Blanched, well drained; when cold, they are floured and fried.

HARICOTS BLANC (HARICOT BEANS, WHITE).

Bretonne—Cooked and sauteed with chopped onions, tomato, and demiglace sauce.

Crème—Served with béchamel and cream.

Hollandaise—Cooked and served with Hollandaise sauce.

Lyonnaise—Cooked and sauteed with onions, eschallots, and butter.

Maître d'Hôtel—Cooked and served with maître d'hôtel butter.

Robert—Cooked and served with Robert sauce.

Viennoise—Cooked and served with sauteed bread-crumbs and butter.

HARICOTS ROUGE (RED HARICOT BEANS).

Bourguignonne—When nearly cooked, add claret, dice of bacon, onions, and carrots sauteed with butter, finish cooking, and lié with kneaded butter.

Etuvés—Cooked with claret, water, onions, and butter.

Mâconnaise—Cooked with Mâcon wine and water, lean bacon, and onions.

CHAMPIGNONS (MUSHROOMS).

À la Crème—Sliced, cooked with butter, juice of lemon, salt, and pepper; when nearly done, add cream.

Bordelaise—Sauteed with butter, eschalots, fines herbes, tomatoes, lié demiglace.

Bourguignonne—Sauteed with oil and beurre d'escargots, then grilled.

Capucine—Sliced and sauteed with oil, parsley, and chopped pigeon, lié Allemande sauce.

Farcis—Farced with d'Uxelle, crumbs over, and gratines.

Fines Herbes—Sliced and sauteed with butter and fines herbes.

Livonienne—Cooked whole or in a marinade of oil, water, salt, and pepper, capers, gherkins, dice of beetroot, and juice of lemon; served hot or cold.

Provençale—Sliced and sauteed with oil, garlic flavour, fines herbes, crumbs over, and gratinés.

Purée—Pressed through a sieve raw and cooked with thick béchamel, butter, and cream.

Russe—Sliced and sauteed with butter, fennel, onions, and bouquet, lié with sour cream.

Sous Cloches—Well trimmed and clean fresh mushroom heads, lightly sauteed with butter and highly seasoned, placed in a special dish on

toast and masked with thick cream, flavoured with sherry, cayenne, and nutmeg, cover with mushroom bell glass, pour a thread of cream round, and bake in hot oven for about ten minutes.

LAITUE (LETTUCE).

Braisée—Blanched and braised with veal gravy served folded with croûtons round.

Crème—Blanched and cooked with cream sauce.

Farcie—Blanched and cut in halves, farced with d'Uxelle, and braised as Au Jus.

Moëlle—Prepared as *Braisée* and served with slices of blanched beef marrow over.

Paysanne—Blanched and braised with gravy, butter, onions, ham, and carrots.

NAVETS (TURNIPS).

Glacés—Blanched and sauteed with butter, veal gravy, and a pinch of sugar.

Purée—As *Purée Freneuse*.

OIGNONS (ONIONS).

À l'Espagnole—Sliced and cooked with milk and butter.

Farcis—Blanched in salted water, remove top and scoop inside, farced with d'Uxelle, crumbs over, and gratinés.

Frits—Sliced in rings, floured, and fried.

Glacés—Button onions cooked in butter till browned, add veal gravy, and cook till glazed.

Purée—As *Purée Soubise*.

PE-TZAI (CHINESE CABBAGE).

Prepared as cabbage.

POIREAUX (LEEKs).

Au Jus—Blanched and braised with veal gravy.

Crème—The white part blanched in acidulated salt water and served with cream sauce.

En Tourte—The white part cut an inch long, blanched, and placed in a paste tourte, masked with cream sauce, covered with a layer of paste, and baked.

Parisienne—Thick white part blanched and scooped, filled with mayonnaise containing chopped tarragon and chervil.

CAROTTES (CARROTS).

Bourgeoise—New carrots braised with butter, consommé, pinch of sugar, lié with kneaded butter.

Flamande—As Bourgeoise, add chopped parsley.

Glacées—New carrots or old cut olive shape (if old, blanched first), and cooked with butter, little water to just cover, and a pinch of sugar; when done, should be nearly dry and glazed.

Marianne—Cut as large julienne, cooked with butter and little stock, lié maître d'hôtel butter.

Parisienne—As Flamande, lié Allemande sauce and mixed with cooked rice.

Paysanne—Sliced and cooked with consommé, chopped onions, lié with cream.

Vichy—Sliced and cooked with butter, stock, pinch of sugar and Vichy salt (Vichy water is used instead of stock abroad).

SALSIFIS—SALSIFY (OR OYSTER PLANT).

Salsify is first scraped and cut to size and soaked in acidulated water to preserve its whiteness; it is then blanched and served à la crème or fried, gratinés, or in salad.

À la Crème—Blanched and served with cream sauce over.

Au Gratin—Prepared as à la crème poured into a gratin dish, cheese over, and gratinés.

Frits I.—Blanched, breaded, and fried.

Frits II.—Blanched, and fried in batter (*pâte à frire*).

TOMATES (TOMATOES).

À l'Américaine—Cut in halves, cooked, and filled with cooked Indian corn and purée of sweet corn.

Carmelite—Cut in halves, cooked, and served with fish farce, shrimp sauce round.

Génevoise—Cut in halves, filled with fines herbes farce, cheese and crumbs over, butter and gratinés.

Indienne—Cut in halves and cooked, filled with rice à l'Indienne.

Polonaise—Farced with a mixture of breadcrumbs, chopped hard eggs, butter, garlic flavour, and baked.

Portugaise—Sliced and sauteed with oil, chopped parsley over.

Provençale—Farced with a mixture of breadcrumbs, chopped hard eggs, anchovies, and parsley, crumbs over, and baked.

San Francisco—(Cold) skinned, masked with aspic.

Turque—Farced with cooked rice, onions, fennel, and baked with oil over.

TRUFFE.

Au Champagne—Cooked in casserole with a mirpoix, champagne, and claret.

En Cendre—Wrapped in slices of fat bacon or paste, greased paper round, and cooked in hot cinders (cendre), devilled sauce separate.

Provençale—Sliced, sauteed with olive oil, onions, marsala, and anchovy butter, parsley over.

Serviette—Cooked as au Champagne, substituting champagne for Madeira wine, served in timbale, with a folded serviette imitating a rose round.

Talleyrand—Sliced and sauteed with butter and madeira, lié Madeira sauce, poured into a paste timbale, and baked.

Victoria—Cooked with champagne; reduce liquor, and serve over.

Hoping John (Am.)—Peas and cooked rice stewed with dice of lean bacon.

Katalou (Turc.)—Stewed tomatoes, with French beans, aubergines, gombos, and pimentoes.

Risi Bisi (Aust.)—Cooked rice and green peas mixed.

KARI DE LÉGUMES (CURRIED VEGETABLES).

To prepare vegetable curry, any kind of vegetable may be used; they are first cut in neat pieces, blanched, and finished cooking in a curry sauce made with vegetable stock or milk, and creamed lastly, served in a bordure of plain boiled rice; can also be eaten cold.

PART XI.

ENTREMETS (SWEETS).

POUDINGS (PUDDINGS).

Albuféra—Semolina soufflé mixture with currants, baked in a well-buttered mould, sprinkled with crushed macaroons, red currant sauce served round.

Ancienne—As Albuféra without currants.

Bachelière — Pudding made of chopped apples, currants, sultanas mixed with vanilla soufflé mixture and baked, apple syrup sauce round.

Barnado — Vanilla soufflé mixture with dice of banana, served with banana marmalade sauce.

Beaufort—Ground rice soufflé mixture with salpicon of crystallised fruit, tint of saffron, red currant sauce.

Beaulieu—Half vanilla soufflé mixture and half raspberry soufflé mixture, vanilla sauce round.

Bohémien—Well-buttered mould lined with thin rolled pancakes with purée of apples inside, the mould filled with custard and baked, Sabayon sauce round.

Brésilien — Tapioca soufflé pudding, served with coffee cream sauce.

Cabinet Moderne—Ordinary cabinet pudding served with chocolate cream sauce.

Cambacérés—Beef marrow, sweet almonds, stoned raisins, and candied peel pounded together to a purée, blended with yolks of eggs and corn-flour; add whipped whites of eggs, noyau flavour, and bake, apricot sauce and noyau round.

Cardinal—Raspberry soufflé pudding, served with raspberry sauce.

Célestine—Thin pancakes cut in strips in a buttered mould filled with custard and baked, vanilla sauce round.

Chevreuse—Semolina soufflé pudding, kirsch Sabayon sauce round.

Chinoise—Vanilla soufflé mixture with dice of preserved ginger, served with apricot sauce and dice of ginger.

Churchill—Pineapple soufflé pudding, pineapple sauce.

Coloniale—Plumcake mixture without fruit, grated cocoanut instead, whipped whites of eggs added and bake, Sabayon sauce round.

Comtesse—Orange soufflé pudding mixed with dice of pineapple, roseleaf syrup sauce round.

Cussy—Plumcake mixture, no fruit, ground almonds instead, add whipped whites and bake, red currant sauce.

Denise—Charlotte mould lined with biscuits, vanilla soufflé mixture mixed with shredded almonds in centre, bake, and serve with apricot sauce.

Diplomate—Strips of genoise cake, arrange round in charlotte moulds, dice of crystallised fruit and genoise in centre, fill with custard, and bake, served with Sabayon sauce, hot or cold.

Dominicain—Caramel in bottom of charlotte mould, fill with sweetened cooked rice in milk, lié, bake, and serve with caramel cream sauce.

Duchesse—Pear soufflé pudding, pear syrup sauce.

Edna—Half raspberry soufflé mixture and a half chocolate soufflé mixture, baked, raspberry and chocolate sauces over.

Elizabeth—Soufflé pudding with crushed macaroons and kirsch in mixture, vanilla sauce, crystallised violets on top.

Evangéline—Semolina soufflé mixture with strips of angelica and' apricots, chartreuse flavour, cream and noyau sauce.

Franckfort I. — Brown breadcrumb soufflé mixture sultanas, ground almonds, and citron, red currant sauce over.

Franckfort II.—Cocoa soufflé mixture and vanilla soufflé mixture in equal parts, cocoa cream sauce.

Franklin—Almond soufflé pudding, sabayon sauce.

Gastronome—Vanilla soufflé pudding with dice of citron and marron glacés mixed, apricot sauce.

Georgette—Mould lined with pancakes and filled with rice cooked in milk and sweetened, dice of angelica and crystallised fruit, bake, apricot sauce round.

Géraldine—Ground rice soufflé pudding with ground almonds in the mixture, apricot and kirsch sauce.

Gladstone—A light soufflé pudding with dice of cooked pears, Sabayon sauce over.

Hambolt—Jam pancakes rolled and cut to size in a charlotte mould, fill with custard, and bake, Sabayon sauce.

Hanovre—Plumcake mixture with salpicon of fruit, crumbed macaroons, apricot and maraschino sauce.

Indienne—Soufflé pudding with powdered ginger, custard sauce flavoured with ginger over.

Israélite — Almond pudding mixed with orange flower water.

Javanais—Tea flavour soufflé pudding, Sabayon with tea flavour, chopped pistachios over.

Jeanne—Ground rice soufflé pudding with dried cherries, baked in a well-buttered mould sprinkled with chopped almonds, red currant sauce round.

Joan—Pineapple and orange soufflé pudding, cream sauce.

Kubelik — Plumcake mixture with brown bread-crumbs, citron, ginger flavour, whiskey Sabayon over

Lord Cowley—Three parts of plumcake mixture to one part of sweetened duchesse potatoes and ground almonds, baked in well-buttered and sugared mould, Sabayon sauce over.

Malakoff—Soufflé pudding mixture in alternate layers with purée of pears, a few shredded almonds, baked, and served with apple syrup sauce over, small balls of cooked apples round.

Marcel—Chocolate soufflé pudding with crystallised fruit, chocolate sauce.

Marquise—Half vanilla soufflé and half strawberry soufflé pudding in layers, vanilla and strawberry sauces.

Mascotte—Half vanilla soufflé and half chocolate soufflé pudding in layers, vanilla and chocolate sauces.

Metternich—Soufflé pudding made with chestnut flour and cocoa, vanilla flavour, chocolate sauce over and marrons glacés round.

Montmorency—Soufflé pudding with cherries, cherry syrup sauce.

Mousseline—Light vanilla soufflé pudding, vanilla cream sauce.

National—Vanilla soufflé, orange soufflé and strawberry soufflé puddings in layers, chocolate sauce round.

Nelson—Pudding made of ground almonds, cake-crumbs, suet, currants, cornflour, eggs, sugar, cinnamon flavour, baked, red currant sauce over.

Nesselrode—(Cold) custard with purée of chestnuts, salpicon of crystallised fruit, vanilla flavour, baked; when cold, served with cold custard sauce, Chantilly cream over.

Nina—As Marquise, vanilla sauce over, crystallised violets and rose leaves on top.

Normand—Mould lined with cooked sweetened rice, purée of apples in centre, apricot sauce round.

Orléans—Soufflé pudding with dice of angelica cherries and crushed dry biscuits, kirsch flavour, Sabayon sauce.

Palmyre—Biscuit soufflé pudding, anisette flavour, vanilla sauce.

Princesse—Vanilla soufflé pudding, cream vanilla sauce.

Printanier—Soufflé pudding with salpicon of crystallised fruit, apricot sauce with fruit.

Radziwill—Semolina soufflé mixture and chocolate soufflé in layers, chocolate sauce over.

Régence—Mould lined with caramel, filled with vanilla soufflé mixture.

Reine I.—Mould lined with very thin Swiss roll, fill with soufflé mixture, vanilla sauce.

Reine II.—Light soufflé pudding with salpicon of fruit, cream of chestnut sauce.

Rothschild—Soufflé pudding with crystallised fruit and Dantzic liqueur, strawberries round, served with strawberry sauce.

Royal—Dots of thick liquid chocolate round mould, fill with vanilla soufflé mixture, red currant sauce round.

Salvador—Lemon soufflé pudding, served with strawberry sauce.

Sans Souci—Soufflé pudding with dice of apples cooked with butter and chopped hazel nuts, vanilla sauce.

Saxon—Soufflé pudding with dice of fruit, Sabayon sauce.

Singapore—Pineapple soufflé pudding, served with pineapple sauce.

Sir Watkins—Pudding made with chopped beef suet, breadcrumbs, sugar, eggs, and marmalade, steamed, served with marmalade sauce.

Stockholm—Stoned cooked prunes and chopped almonds mixed with custard and baked, served cold with custard sauce.

Suchard—Chocolate soufflé pudding, cream sauce.

Suédois—Pudding made with sugar and butter beaten to a cream, add eggs, breadcrumbs, honey, sugar, and a little cornflour, milk and kirsch, whipped whites of eggs, and baked; hot maple syrup poured over.

Tante Suzanne—Rice cooked in milk, sweetened, and mixed with dice of citron, baked in mould, cream sauce over.

Théobroma—Half peach soufflé and half pineapple soufflé pudding in layers mixed with honey, honey sauce round.

Tyrolienne—Chocolate soufflé pudding with sultanas, chocolate sauce over.

Vénus—Ginger soufflé pudding, served with syrup and ginger.

Versuvienne—Chestnut soufflé pudding with rice, sultanas, and candied peel, apricot sauce with dice of fruit and noyau.

Viennois — Breadcrumbs, candied peel, ground almonds, sultanas, mixed with caramel custard and baked, vanilla sauce.

Vincent—Chestnut soufflé pudding, kirsch flavour, vanilla sauce round.

Weimar—Pudding made with sugar and butter beaten to a cream; add yolks of eggs, breadcrumbs, and dry cocoa powder and whipped whites; bake, and serve with chocolate sauce.

Wellington—Mould lined with thin pancake, rolled, with apricot jam, coffee, soufflé mixture in centre, coffee cream sauce over.

CHARLOTTE CHAUDE (Hot),

Bankok—Moulds lined as for apple charlotte, filled with purée of bananas, with dice of pineapple and crumbed macaroons, baked, apricot sauce round.

Brillat Savarin—Brioche cooked in charlotte mould, scooped, and filled with quarters of stewed pears, lié with apricot sauce and kirsch, apricot sauce over.

Castillac—Charlotte mould lined with sweet short-paste, then a layer of purée of pears, filled with quarters of stewed pears and apricot pulp, baked, apricot sauce and kirsch round, and chopped pistachios over.

Moderne—Génoise paste timbales, charlotte shape, filled with purée of apples, apricot sauce and balls of apples round.

Normande—As Apple Charlotte, with addition of apricot pulp.

Polonaise—Charlotte mould lined with brioche paste, filled with macédoine of fruit, lié with apricot sauce and kirsch, baked, apricot sauce round.

Pomme (de)—Well-buttered and sugared mould lined with slices of bread cut half an inch thick and an inch wide, dipped in oiled butter; fill the centre with apples cooked to purée, with butter, sugar, and vanilla; cover and bake, apricot sauce and kirsch round.

Portugaise—Genoise paste baked in charlotte mould, sliced, and replaced with a layer of crème patissière between; mask the whole with meringue mixture and bake, serve with orange sauce and curaçoa, and sliced oranges round.

Reine—Brioche paste cooked in charlotte mould, scooped, and filled with salpicon of pineapple and apricot, masked with Italian meringue mixture, and baked.

Royale—Dome mould of Saxon pudding, scooped, and filled with purée of apricots and dice of pineapple, meringue mixture over, and baked, crystallised fruit and strawberry sauce round.

Varsoviennne—Mould lined as for apple charlotte, then a layer of thick purée of apples, and fill centre with macédoine of fruit, bake, and served with apricot sauce and maraschino.

CHARLOTTE FROIDE (COLD).

Arlequin—The mould lined with strips of white and pink iced Génoise cake; place in centre some half-inch cut squares of set Bavarois mixture (pink, green, white, and chocolate), pour over, to fill mould, liquid white Bavarois mixture, to set.

Calville—Mould lined with finger biscuits, as for Charlotte Russe, fill with purée of apples and cream.

Carmen—Mould lined with wafers and filled with pink Bavarois mixture, ginger flavour.

Chantilly—Mould lined with white cream iced wafers filled with whipped cream, flavoured and sweetened.

Javanaise—As Charlotte Russe, mould lined with white and chocolate iced biscuits, tea Bavarois cream in centre.

Klondyke—Mould lined with small hard éclairs, masked with syrup cooked to the crack point, fill mould with charlotte Russe cream mixture, decorate with Chantilly cream.

Metternich—Mould lined with finger biscuits, filled with chestnut custard and cream, marrons glacés round.

Montreuil—As Charlotte Russe, add dice of peaches in the cream.

Moscovite—Mould lined with finger biscuits, filled with Bavarois cream and salpicon of crystallised fruit.

Nina—Mould lined with pink and white iced biscuits, filled with strawberry Bavarois cream.

Opéra—Mould lined with iced biscuits, filled with caramel Bavarois cream, decorated with Chantilly cream and crystallised violets.

Orientale—Mould lined with biscuits, filled with pistachios, Bavarois cream, and dice of pineapple.

Parisienne—Mould lined with orange iced biscuits, filled with layers of vanilla and orange cream bavarois, decorated with quarters of oranges, masked orange icing.

Pompadour—Mould lined with biscuits, pineapple cream filling, decorated with chocolate and vanilla cream cornets.

Renaissance—Mould lined as for Charlotte Arlequin, filled with vanilla Bavarois cream and salpicon of fruit.

Russe—Mould lined with finger biscuits and filled with vanilla Bavarois cream.

TIMBALE (HOT).

Ambassadeur—Brioche paste timbale filled with salpicon of fruit, lié with rich thick custard, sabayon round, pistachios over.

Bourdaloue—Timbale lined with almond paste, filled with salpicon of fruit, almonds and crème frangipane, almond paste cover, and baked, apricot syrup round.

Condé—Short paste timbale filled with creamed sweet rice and dice of apricots, lié yolks of eggs, baked, apricots, decorated with cherries and angelica round, apricot and kirsch sauce over.

Darenberg—Brioche timbale filled with quarters of cooked pears, lié with purée of apples and apricot sauce, apricot sauce and maraschino over.

Duchesse—Mould lined with brioche paste, filled with cooked quarters of pears and apples, lié apricot pulp, covered and baked, apricot sauce round.

Faveur—Brioche timbale filled with cooked chestnut and apricot sauce, marrons glacés over, apricot sauce round.

L'Anglaise (à)—Biscuit timbale filled with crème patissière mixed with dice of crystallised fruit, vanilla cream sauce over.

Marie Louise—Génoise paste timbale filled with a layer of salpicon of peach, one of Italian meringue mixture and slices of génoise soaked in kirsch, masked with Italian meringue mixture, piped, baked, peached syrup and kirsch round.

Montmorency—Brioche timbale filled with stoned stewed cherries, lié cherry sauce, cherry sauce and kirsch round.

Parisienne—Brioche timbale scooped and filled with cooked olive shaped pears, apples, pineapple, apricot, Muscat almonds, and angelica, lié apricot sauce and kirsch, apricot sauce round.

Suédoise—Mould lined with brioche paste, filled with crème patissière and dice of pears cooked in syrup, covered and baked, sabayon round.

Valencienne—Brioche timbale scooped, decorated with shredded pistachios and filled with quarters of cooked pears, lié apricot pulp, small glacé pears on top, apricot sauce round.

COLD.

Royale Pralinées—A nougat timbale filled with praline, Chantilly cream, decorated.

CRÈMES (CREAMS OR BAVAROIS).

Beau Rivage—Caramel cream baked in bordure moulds; when cold, serve with cream wafer cornets round.

Caramel—Mould lined at bottom with syrup cooked to caramel point, filled with raw custard, and baked.

Clermont—Chestnut Bavarois cream, glacés chestnuts round.

Créole—Chocolate Bavarois cream with a little cooked rice in mixture, fancy iced biscuits round, Chantilly cream over.

Dalmatienne—Rich vanilla cream with macédoine of fruit, dice of macaroons and maraschino flavour.

Diplomate—Mould lined with vanilla Bavarois cream, filled with layers of chocolate and strawberry cream.

Ecossaise—Whiskey flavoured custard, baked in charlotte mould; when cold, served with apricot sauce, whiskey flavour.

Espagnole—Orange Bavarois cream, quarters of oranges round.

Eugénie—Vanilla Bavarois cream with biscuit and noyau flavour, custard sauce round, crystallised violets on top.

Figaro—Three coloured Bavarois creams in layers, decorated.

Florentine—Vanilla Bavarois cream with crushed nougat, Chantilly cream and chopped pistachios over.

Marie Louise—Peach mousse, kirsch flavour, served with peach syrup round.

My Queen—Strawberry Bavarois cream mixed with whole strawberries, Chantilly cream over.

Opéra—Custard baked in fancy moulds; when cold, served with strawberry syrup, Chantilly cream garnish and crystallised violets.

Pompadour—Chocolate and vanilla Bavarois cream in layers, cold apple syrup round.

Printanier—Vanilla Bavarois cream with salpicon of fruit.

Régina—Purée of fresh strawberry and cream, blended with dissolved gelatine, garnished with strawberries.

Religieuse—Chocolate and vanilla Bavarois cream in layers, pralines over.

Viennoise—As Crème Caramel, the custard flavoured with caramel.

Crème Régence (Hot)—A custard flavoured with maraschino and crushed biscuits baked in charlotte mould and garnished with halves of apricots, dried cherries, apricot sauce round.

Crème Régence Meringuées (Hot)—As above, masked with meringue mixture when turned out on dish and salamandered.

Crème Villageoise (Hot)—A custard mixed with crumbed biscuit, dice of cooked pears and apples, anisette flavour, and poached in mould.

CROÛTES (HOT).

Lyonnaise—Spread sweetened purée of chestnut on half-moon shaped dried brioche crôutes, then a coating of purée of apricot, sprinkle chopped browned almonds over, and serve with a sauce made of apricot pulp, Malaga wine, and salpicon of chestnuts, raisins, sultanas, and currants.

Maréchale—Spread some praline on half-moon shaped brioche dried crôutes, serve in couronne with a

salpicon of pineapple, raisins, cherries blended with purée of apples in centre, a bordure of olive shaped pink and white pears round, apricot sauce and kirsch over.

Normande—Brioche crôutes masked with purée of apples, pink and white quarters of apples in centre, apple purée sauce over.

Parisienne—Mask a brioche crôte with praline, half a slice of pineapple on each, macédoine of fruit in centre, apricot sauce au madère over.

Turban Richelieu—Stewed greengages, apricots, and pineapple, served in turban of génoise, apricot sauce with kirsch over.

Victoria—Browned brioche crôutes in couronne, served with stewed cherries and chestnuts in centre, apricot sauce and rum over.

COLD.

Pain de Riz Egyptienne—Rice cooked with milk, sugar, and saffron flavour, finished with cream and a little dissolved gelatine; when near cold, poured into a mould, the bottom of which should be decorated with pink sweet jelly in stars, and half-moon shape of bavarois placed on ice to set, and served with stewed stuffed dates and syrup round.

Pain de Riz Impératrice—Rice cooked with milk, sugar, and vanilla, lié yolks and cream mixed with salpicon of fruit, allowed to set in mould having pink jelly in bottom, and served with apricot sauce round.

Pain de Riz Maltaise—Prepared as above, ginger flavour, served with a Maltese cross of pink jelly set in bavarois in bottom of mould, apricot sauce and quarters of oranges round.

Pain de Riz Richelieu—As *Impératrice*, in bordure mould, stewed greengages, apricots, and pineapple in centre, apricot sauce over.

GELÉES (JELLIES) SUÉDOISES.

Belgravia—Special Belgravia jelly moulds, the tubes of which are filled with different colour jellies and Bavarois mixture, the mould filled with clear liqueur jelly.

Carte Blanche—Or champagne jelly, served in glasses.

Dantzic à la Rothschild—Dantzic liqueur jelly, with gold and silver leaves, mixed just before setting.

En Coupe—Liqueur jelly set in special glasses (coupe).

Grande Chartreuse—Jelly flavoured with green Chartreuse.

Grand Duc—Pineapple jelly with dice of pineapple in special glass dishes.

Impériale—Champagne jelly with dice of pineapple and pistachios, jelly Russe (whipped jelly) on top.

Moderne—Fruit jelly, liqueur flavour, in special glass dishes, with fruit tastefully arranged in layers.

Mosaïque—White, pink, green, and chocolate Bavarois mixture, set and cut in small square mosaic style in mould, fill with cool clear jelly, and allow to set.

Moscovite—Mould lined with kummel jelly, filled with pink and white jelly Russe in layers.

Orange—Orange jelly set in the peels, cut basket shape.

Orientale—Mandarine jelly, served with quarters of mandarine round.

Parisienne—Liqueur jelly Rubannée.

Renaissance—Three coloured jellies, pink, Russian, and green.

Russe—Jelly whipped into froth on ice, and poured in moulds to set.

Voltaire—Coffee jelly flavoured with cognac.

Voltaire Chantilly—Served with whipped cream over and round.

Chartreuse de Fraises—Fresh strawberries set in jelly.

Chartreuse de Fraises Chantilly—Served with Chantilly cream.

Chartreuse de Fruit—Fresh fruit cut to neat size and set in jelly.

Suédoise Bon Chrétien—Mould lined with jelly, arrange a layer of cooked pink and white balls of pears, and fill centre with purée of pears and whipped cream.

Suédoise Moderne—Mould lined with jelly, a layer of cooked balls of pink and white apples round, and fill centre with vanilla Bavarois cream and salpicon of fruit.

Suédoise Normande—Mould lined with jelly, a layer of neat strips of cooked apples round, fill centre with purée of apples and whipped cream.

Suédoise Princesse—Mould lined with jelly, white and pink purée of apple, Bavarois cream, set and cut size of florin, arranged round, centre filled with the coloured apple Bavarois liquid in layers as it is setting.

Suédoise Reine Mab—Mould lined with jelly and decorated with cherries, centre filled with vanilla Bavarois cream, served with red currant syrup round.

Suédoise Richelieu—Mould lined with purée of prunes Bavarois, and centre filled with vanilla Bavarois cream.

POIRES (PEARS).

Alma—Cooked with port wine flavoured with orange rind; when cold, masked with praline and decorated with Chantilly cream.

Au Rum (Cold)—Served in timbale with rum syrup over and a star of Chantilly cream.

Au Rum (Hot)—Served in timbale with thick syrup, rum ignited lastly.

Bourdaloue—Quarters of cooked pears in flan or timbale, almond paste, frangipane over and praline, gratinés, apricot sauce.

Cardinal—Cooked pears cut in halves and studded with shredded almonds, served in timbale with raspberry syrup over.

Carignon (Cold)—Poached in syrup and scoop core from thick end, fill cavity (when cold) with firm chocolate ice cream, stand stalk uppermost and mask with chocolate fondant, serve on small rounds of génoise basted with anisette and

coated with apricot syrup and coarse almond praline round.

Condé—Cooked in syrup and served on bordure of sweetened cooked rice, decorated with cherries and angelica, apricot sauce round.

Dijonnaise—Cooked in claret and served with sirop de cassis on a fond of pain d'épices (honey cake).

Dreux—Halved cooked pears served in brioche fonds or tartlets coated with frangipane and praline, apricot sauce round.

Duchesse (Cold)—Cooked pears masked with crème patissière and masked again with liquid jelly; when set, served with chopped jelly round.

En Surprise—Half pears scooped and cooked in syrup, masked with crème patissière, chopped cherries on top, thick syrup over.

Félicité or Félicia (Cold)—Cooked pears served in bordure of crème Viennoise, decorated with Chantilly cream.

Florentine (Cold)—Cooked pears served in a bordure of semolina bavarois, apricot syrup over.

George (St.)—Quarters of cooked pears in cocottes or timbales, lié with apricot sauce and kirsch, meringue mixture over, and baked.

Hélène (Cold)—Served on a layer of vanilla ice cream, hot chocolate sauce over, sprinkled with crystallised violets.

Impératrice (Hot)—Served on a bordure of rice Condé, salpicon of fruit in centre, meringue mixture piped round each pear, bake, apricot sauce round.

Impératrice (Cold)—Served on a bordure of rice Impératrice with apricot sauce round, Chantilly cream and sieved chestnut over.

Lombarde (Cold)—Served on bordure of rice Condé, Chantilly cream in centre, maraschino syrup round.

Louis Phillippe (Cold)—Cooked whole pears scooped and served with ice cream inside, red currant syrup over.

Marquise (Cold)—Masked with raspberry and red currant syrup served on génoise bordure basted with liqueur, crystallised rose leaves on top.

Mary Garden (Cold)—Served in timbales with raspberry purée and crystallised cherries, piped Chantilly cream over.

Melba—As peaches Melba.

Moscovite—Served on brioche tartlets or fonds, decorate with almonds and crystallised fruit, apricot sauce au kirsch round.

Parisienne—Served on bordure of génoise, rice Condé in centre, all masked with meringue mixture, decorated with candied fruit, and baked, apricot sauce round.

Pralinées—Served in timbale on frangipane, Chantilly cream piped round each pear, almond praline over, chocolate sauce apart.

Princesse—Cooked in raspberry syrup, masked with hazel nut meringue mixture, and baked.

Ranavallo (Hot)—Served on génoise bordure, chocolate sauce over.

Ranavallo (Cold)—Served on vanilla ice cream, chocolate sauce over.

Régence—Cooked pears cut in halves, scooped and filled with rice Condé mixed with salpicon of fruit, reform pear, egged and breadcrumbed and fried, apricot sauce separate.

Reine Emma (Cold)—Served in timbales with frangipane mixed with crushed macaroons over, decorate with Chantilly cream.

Religieuse (Cold)—Placed in a timbale or cocotte, cover with chocolate Bavarois cream; when set, serve thus.

Sultane (Cold)—Served in timbales with vanilla ice in centre, light chocolate sauce over, pistachios and cherries, sucre filé round.

Van Dick—Served on génoise bordure, chocolate sauce over, crystallised violets on top.

POMMES (APPLES).

Au Beurre—Peeled, cored, and baked, served on a brioche crôte, a piece of hard brandy butter in centre.

Beatrice—Pared and cored, fill centre with chopped figs and raisins, baked, and served with custard sauce.

Bohémienne—Are baked apple dumplings with a little apricot jam inside, served with syrup sauce or hard sauce.

Bonne Femme—Apples baked with a little butter, sugar, and water.

Cevenole—Pared, scooped, and poached; when cold, fill with purée of chestnut and Chantilly cream.

Châtelaine—Pared and scooped, fill centre with chopped cherries and purée of apricots, mask with frangipane and crushed macaroons and gratinés.

Chevreuse—Halved, cooked, and served on a bordure of semolina, salpicon of fruit in centre, mask with meringue mixture, chopped pistachios over, and bake, quarters of apples and apricot sauce round.

Dauphine—Pared, scooped, and baked, served with crème patissière inside, red currant sauce round, a top of génoise over.

Flan de Pommes—Flan with a layer of purée of apples and a layer of sliced apples neatly arranged over, baked, apricot syrup over.

Flan de Pommes Liégeoise—Flan filled with dice of raw apples and a custard made of cream, sugar, yolks of eggs, and oiled butter, lemon flavour, and baked, served hot or cold.

Florentine—Pared and scooped, poached, filled with rice Condé, served on purée of chestnuts.

Frite—(Fried apples), sliced half-inch thick and cored, dipped in milk and floured, fried golden colour with butter, served in a serviette, caster sugar over.

Grimaldi—Quarters of apples served on a flan or tartlet filled with rice Condé, praline over and gratinés, vanilla sauce round.

Irène—Pared, scooped, and poached in syrup; when cold, filled with vanilla ice cream mixed with purée of plums, masked with Italian meringue mixture and salamandered.

Lady Morgan—Peeled, cored, and baked, served on a fond of génoise, custard sauce over, studded with almond nibs.

Malverne—Chopped, mixed with fresh crumbs, sugar, eggs, and baked in a flan paste, apple syrup over.

Marie Stuart — (Apfel im schlafrock), pared and cored, marmalade inside, wrapped in puff paste, and baked.

Maryadel—Cut in regular squares and baked in cocottes with sugar and little fresh butter, served with kirsch or rum and ignited.

Meringuées—Poached quarters of apples dressed on rice Condé, masked with meringue mixture, and baked, apricot sauce round.

Moscovite—Peeled and scooped, poached in syrup, filled with purée of apple soufflé mixture, flavoured with kümmel, and baked.

Parisienne—As pears Parisienne.

Portugaise—Peeled, cored, and poached, filled with crème patissière mixed with currants, served in tartlets, red currant sauce round.

Richelieu—Peeled and cored, filled with purée of apples mixed with dice of crystallised fruit, basted with butter, sugar over, and baked, served on brioche fonds, decorated with cherries and almonds, apricot sauce round.

Royal (Cold)—Peeled and cored, poached ; when cold, masked with thick red currant syrup, served on blancmange bordure with jelly garnish.

Van Dick—Peeled and cored apples baked and served with chocolate sauce.

Windsor—Peeled and cored, poached, served on rice croquettes, apple syrup round.

ABRICOTS (APRICOTS).

Beignets d'Abricots—Macerated halved apricots with sugar and champagne, fried in batter (*pâte à frire*), apricot sauce a part.

Bordelaise—Served in timbales on *crème patissière*, custard sauce over and shredded almonds, baked.

Bourdaloue I. (Cold)—Dressed in a timbale of brioche paste with whipped cream and purée of chestnuts mixed, decorated with Chantilly cream and almonds.

Bourdaloue II.—As pears Bourdaloue.

Colbert—Halves, filled with rice Condé lié, egged and breadcrumbed and fried, served with apricot sauce.

Condé—Served on rice Condé bordure, salpicon of fruit in centre, apricot sauce round.

Créole—Dressed round a dome of rice Condé, ginger flavour, currants and angelica on rice, apricot sauce over apricots.

Cussy—Served in *génoise* bordure, *macédoine* of fruit in centre, Italian meringue mixture over, baked, apricot and kirsch served round.

Gratin—Served on *crème patissière*, crumbed macaroons over, and gratinés, apricot sauce round.

Meringuées—As apple Meringuées.

Parisienne (Cold)—Served with vanilla sauce between two halves, dressed on fonds of *génoise*, Chantilly cream over.

Royale—Line a mould with liqueur jelly and arrange a layer of apricots round, filled with purée of apricot Bavarois cream, served on a fond of génoise glacée, decorated, with pistachios round.

Sultane—Served on bordure of génoise, rice Condé mixed with pistachios in centre, masked with meringue mixture, pistachios on top, and bake, apricot sauce round.

Victoria—Served on biscuit fonds or tartlets, apricot sauce over and chopped pistachios.

PÊCHES (PEACHES).

Aiglon (Cold)—Poached; when cold, served on vanilla ice cream in a timbale, peach and kirsch syrup over, placed on a carved block of ice imitating an eagle.

Alexandra I.—Poached and served on a bordure of génoise, strawberries in centre, Italian meringue over, baked, and strawberry sauce round.

Alexandra II. (Cold)—Served on a bordure of génoise, Chantilly cream over, strawberry sauce round.

Andalouse—Served on rice Condé, meringued, peach syrup round.

Aurore (Cold)—Poached; when cold, served on a strawberry iced mousse, curaçao sabayon over.

Caroline—Poached and served on a small round of rice Condé, vanilla cream sauce over, and a ring of red currant jelly round.

Cardinal—Poached and served in timbales, raspberry sauce and almonds over.

Colbert—As apricot Colbert.

Condé—As apricot Condé.

Cussy—As apricot Cussy.

Diable—Poached and served in timbale, praline over and gratinés, pour kirsch over and served lighted, apricot sauce a part.

Edna May—Poached; when cold, served on vanilla ice cream, pink Chantilly cream over, and a cherry on top.

Flambées—Poached, dressed in timbales with thick fruit syrup over, pour kirsch on top and send to table lighted.

Glacées Reine Alexandra I.—Poached; when cold, served on strawberry ice, cream sauce over and a crown of piped red currant jelly, crystallised violet on top.

Glacées Reine Alexandra II.—Poached and served on vanilla ice cream, purée of fresh strawberries over, and crystallised rose leaves on top.

Maintenon—Place a layer of almond frangipane in a timbale and a dome of salpicon of fruit in centre, cover with Italian meringue, and bake, arrange, neatly all round, halves of peaches cooked in syrup, peach sauce and kirsch over.

Melba—Peaches poached in syrup and kirsch; when cold, served on a fond of fine génoise and vanilla ice cream, fresh purée of raspberry, sweetened, over.

Meringuées—As apple Meringuées.

Montreuil—Dressed on bordure of rice Condé, peach syrup over.

Moscovite—As pears Moscovite.

Pompa Rose—Poached whole in syrup; when cold, scooped to remove kernel without breaking the fruit, fill the cavity with firm vanilla ice cream, and served on raspberry ice in a timbale, decorate with Chantilly cream and praline and pink spun sugar.

Portugaise—As apricot Portugaise.

Reine Blanche—Poached in maraschino syrup; when cold, served on pineapple ice, raspberry syrup over and Chantilly cream.

Richelieu—Poached; when cold, dressed in biscuit fond, mask with meringue praline mixture, and salamander.

Rose Chéri—Served in timbales with purée of pineapple and Clicquot wine.

Sultane—Poached; when cold, served on pistachios, ice cream, rose syrup over and spun sugar (sucre filé).

NECTARINES.

Same preparation as peaches.

ANANAS (PINEAPPLE).

Carmélite—Sliced and dressed on fonds of génoise glacée, dome of vanilla ice in centre, pineapple syrup round.

Condé—Sliced and served on bordure of rice Condé, decorated with cherries and angelica, apricot syrup over.

Créole—Sliced and dressed round a dome of rice Condé, currants on rice and leaves of angelica, apricot and ginger sauce round.

Cussy (Cold)—Sliced and macerated in kirsch, served on a bordure of apricot jelly, vanilla syrup over.

D'Orléans—Sliced and dressed on rice Condé shaped as half a pineapple, masked with meringue mixture in dots and leaves of angelica at both ends to resemble the pine, baked and served with apricot sauce.

En Surprise—Scooped and filled with rich fruit ice.

Georgette—Cut top with tufts and scoop pine and fill with pineapple mousse mixed with dice of pineapple and allow to set on ice, served on serviette, replace top.

Marquise—Treated as *Georgette*, replacing pineapple mousse for strawberry mousse.

Master Joe—Sliced and dressed on couronne in glass dish, kirsch and maraschino over, fresh strawberries in centre, and quarters of oranges round.

Royale—Scooped and filled with sliced fresh peaches and fresh strawberries and kirsch.

BANANES (BANANAS)

can be prepared in most ways suitable for apricots.

À la Norvégienne—Split and poached in syrup; when cold, filled with banana ice, masked with Italian meringue mixture, and salamandered.

FRAISES (STRAWBERRIES).

Cardinal—Served in timbales with raspberry syrup and orange juice and chopped filberts.

Cecil—Served in timbales with orange-flavour juice, Chantilly cream over.

Champagne (au)—Served in glass dish with whipped champagne jelly over, and allowed to set.

Créole—Served on sliced pineapple and kirsch, yellow spun sugar over.

Fémina—Macerated in curaçao and sugar, served in timbales on a layer of orange ice, liqueur over.

Lérina—Macerated in Lérina liqueur and melon pulp, served in scooped melon.

Mâconnaise—Served in glass dishes with Mâcon wine and sifted sugar.

Marguerite—Served in timbales with kirsch, pomegranate sorbet over, and Chantilly cream with kümmel.

Marquise—Macerated in kirsch and served in timbales on a layer of Chantilly cream mixed with pineapple purée.

Melba—Served on vanilla ice cream, raspberry syrup over.

Nina—Served in timbales with maraschino, pineapple sorbet over, and Chantilly cream mixed with strawberry purée.

Palissier—Served on small nougat baskets filled with vanilla ice cream, spun sugar over.

Rêve de Bébé—Macerated in maraschino and pineapple juice, and served in layers of sliced pineapple and Chantilly cream in a scooped fresh pineapple, the whole dressed on a Génoise fond, iced and decorated.

Ritz—Served in timbales with purée of wood strawberries and fresh raspberries, piped Chantilly cream over.

Romanoff—Macerated in port wine, served in sorbet glasses, with Chantilly cream over and a small strawberry on top.

Wilhelm—Macerated in orange juice and kirsch, served in timbales, with Chantilly cream over.

Zelma Kuntz—Served in timbales on a layer of purée of raspberries mixed with Chantilly cream, piped cream over.

FRAMBOISES (RASPBERRIES)

are seldom served as a sweet, but can be prepared in a similar way to strawberries, and should be absolutely freshly gathered.

Flan de Framboises Hollandais—Line a flan ring with short paste and fill with fresh picked raspberries, and pour over a rich sweetened custard made of yolks of eggs, sugar, and cream, bake, serve hot or cold.

MELON.

Créole—Scooped and filled with fresh strawberries and dice of pineapple macerated in kirsch and maraschino, served ice cold.

Orientale—Scooped and filled with fresh strawberries and dice of melon macerated in kirsch.

Surprise—Scooped and filled with macédoine of fruit and purée of fresh strawberries and kirsch.

CERISES (CHERRIES).

Dijonnaise—Stoned, stewed in cassis de Dijon, and served in timbales with finger biscuits round, a little kirsch over.

Jubilée—Stoned, stewed in claret syrup, served in timbale with the thickened syrup, kirsch over and flambée.

Valérie—Almond paste tartlets, baked; when cold, filled with cherry ice, masked with Italian meringue mixture.

Viennoise—Stewed cherries served in a bordure of Viennoise cream, whipped cream over.

Flan de Cerises Dubarry—Stoned cherries baked in flan paste and ring when cold, masked with Chantilly cream and macaroon crumbs.

ENTREMETS VARIÉS CHAUD ET FROID.

Côtelettes en Surprise à la Vatel—Two layers of puff paste cut cutlet shape, with a filling of almonds and apricot pulp in centre, and baked; when cold, coated with reduced apricot sauce and masked with crushed macaroon and powdered chocolate marked with hot skewer as a grilled cutlet, and served with red currant sauce round.

Croûtes Dijonnaise—Palmier cakes served with cassis de Dijon and Chantilly cream over.

Flan à l'Allemande—Sliced apples placed in a flan paste, light Génoise cake mixture, cinnamon flavour, pour over, and baked, serve with powdered sugar and ground cinnamon on top. Also made of cherries.

Flan Américaine—A flan made with sweetened purée of pumpkin, cream, and yolks mixed.

Flan de Fraises à la Suisse—Fresh strawberries macerated in kirsch and sugar, place in a cooked flan case, and masked with Chantilly cream.

Flan de Pommes Batelière—A layer of rice Condé over ordinary flan de pommes, sugared and browned.

Flan de Pommes Grillés—Strips of paste, lattice fashion, over ordinary flan de pommes, and baked, apricot syrup over.

Flan de Semoule Brézilien—Salpicon of fruit in flan paste with kirsch, semolina soufflé mixture and baked, pralinés lastly.

Flan Parisienne—Halves of apricots arranged in a flan paste, crystallised cherry in each, and baked, apricot syrup over.

Flan Roosevelt—A flan made of purée of apples and cranberries.

Flan Shakespeare—A flan made of sliced apples and sliced quinces, finished with quince syrup over (coings).

Ile Flottante—Meringue mixture poached in small heaps, served in timbales with custard sauce.

Kaltschalle d'Ananas au Champagne—Sliced fresh pineapple served in timbales with syrup and champagne, well iced.

Kaltschalle Macédoine—Fresh fruit syrup flavoured with kirsch, champagne, Rhine wine, Bordeaux, lemon and orange juice poured over macédoine of fresh fruit, and served in bowl or timbale.

Mont Blanc—Sweet purée of cooked chestnut served in timbale, masked with Chantilly cream representing rocks.

Mousseline d'Œufs Mimi—Italian meringue mixture, poached egg shape, in sweetened milk, served on crème patissière, caramel sauce over.

Mousseline d'Œufs Réjane—Large round meringue piped on a buttered paper and poached in sweetened milk, placed in egg dish (œuf sur le plat dish), with half apricot on each meringue to imitate the yolk of egg, and pour light custard sauce over.

Œufs en Surprise—Round croûtes of Génoise cake masked with Chantilly cream, half apricot in centre of each to imitate yolk, apricot sauce on top.

Pomeleo—(Grape fruit au kirsch), cut the fruit in halves, scoop the pulp carefully, leaving the rind intact, mix the strained pulp with cut brandied cherries and peanuts, cold syrup, cherry brandy, and kirsch, and fill the halves of fruit and served ice cold with Chantilly cream over.

Quatre Mendiants en Surprise—Chopped figs, dates, Muscat raisins, and shredded almonds, stewed with sugar, cherry brandy, and rind of lemon; when cold served in glasses with a star of Chantilly cream and a brandied cherry over.

Röd Grö Danois—Sago cooked in red fruit syrup and placed in a mould to cool and set, served with sabayon.

Salade de Pomeleo—(American grape fruit), quarters of grape fruit, sugar, and curaçao, served in glass dishes.

Vacherin Suisse—Sieved purée of chestnut, sweetened and served on bordure or fonds of meringue, Chantilly cream in centre.

Zéphirs Viennois—Semolina pudding mixture and currants poached in zephir moulds, served with salpicon of fruit in centre, apricot sauce round.

BEIGNETS (FRITTERS).

D'Abricots—Macerated halves of apricot fried in batter.

D'Ananas—(Pineapple), sliced, macerated in kirsch and sugar, drained, floured, and fried in batter (pâte à frire).

De Banane—Halves of bananas macerated and fried in batter.

Espagnole—Sliced French bread basted with beaten eggs and milk and sauteed (fried) with clarified butter, powdered sugar and cinnamon over, sabayon with madeira a part.

Harem—Brioche paste mixed with cooked rice fried ball shape, raspberry syrup round.

BEIGNETS SOUFFLÉS

are made of sweet pâte à choux, in some cases filled with various jams, fruit, etc., and served with sauce.

Dauphine—When beignets soufflés are fried, fill with sweet almond cream, sugar over.

Grand Mère—They are filled with marmalade.

Italienne — Filled with crème patissière, sabayon a part.

Médicis — Filled with chocolate cream, chocolate sauce.

Vanille—Served with vanilla custard sauce.

Zoé—Filled with purée of apples, red currant sauce.

CRÊPES (PANCAKES).

Couvent—Dice of pears in pancake batter and cooked in the usual way, icing sugar over, and salamandered.

Georgette—Dice of pineapple in mixture, and finished as above.

Gil Blas—Hard sauce (butter, sugar, and brandy) mixed with chopped filberts, spread in ordinary pancakes and rolled.

Normande — Purée of apples in rolled pancakes, sugar and salamandered.

Parisienne—Add sugar, brandy, almond, milk, and crushed macaroons in ordinary mixture, and cook usual way.

Russe—Cream, brandy, kümmel, and crushed biscuits in mixture.

Suzette—Curaçao and tangerine juice in mixture; when cooked, rolled, spread hard sauce over.

OMELETTE SUCRÉE (SWEET OMELET).

Alphonso—A light sweet omelet, Xérès wine flavour, liquid red currant jelly round, the omelet well sugared, and a cross marked on top with hot iron.

Belle Valence—A light sweet omelet, orange flavour, filled with orange marmalade, salamandered.

Célestine—Three small omelets made with different jams, sugared and salamandered.

Claremont—Sweet omelet filled with purée of apples, sugared and salamandered.

George Sand—Sweet omelet filled with salpicon of fruit and chestnut, sugared and salamandered.

Melba—Sweet purée of fresh raspberries round, sweet omelet sugar and kirsch over and lighted.

Noël—Sweet omelet with cream, cooked mince meat inside, sugar and rum over and lighted.

OMELETTE SOUFFLÉE.

The manipulation of the ingredients composing omelette soufflée is the secret of success. The proportions are about three yolks of eggs and sufficient fine powdered sugar to form a thick creamy mixture, worked with a wooden spoon till quite smooth, the flavour required added and five whites of eggs whipped to a stiff froth, carefully mixed, placed on a dish dome fashion and decorated, and quickly baked eight to twelve minutes, according to size.

À l'Absinthe—With absinthe flavour.

À l'Orange—With orange flavour and colouring.

À la Vanille—Vanilla flavour.

OMELETTE EN SURPRISE.

Chinoise—Tangerine ice, dome shape, on a fond of Génoise cake, masked with light omelet soufflé mixture, decorated and salamandered, quarters of tangerine glacé round.

Créole—Pineapple ice on a fond of Génoise cake, masked with light omelet soufflé mixture, decorated and salamandered.

Elizabeth—Vanilla ice and crushed crystallised violets on a fond of Génoise, masked with light omelet soufflé mixture, crystallised violets on top and salamandered.

Islandaise—Vanilla ice on a fond of Génoise, masked with omelet soufflé mixture, decorated, a small barquette (boat shape) almond paste tartlet fixed on top and salamandered, rum and sugar poured into boat and ignited.

Jamaïque—Rum ice on a fond of Génoise, masked with rum omelet soufflé mixture, salamandered.

My Lady—Rich raspberry ice cream, and sliced peaches on a fond of Génoise masked with light raspberry omelet soufflé mixture, decorated and salamandered.

My Lord—Vanilla ice cream and sliced pears on a fond of Génoise, masked with omelet soufflé mixture, salamandered,

Norvégienne—Cream ice with salpicon of fruit on a fond of Génoise, masked with omelet soufflé mixture, and salamandered.

Sylph—A mould of strawberry mousse, placed on a fond of Génoise and maraschino, masked and

decorated with Italian meringue mixture, and salamandered.

Vésuve—Strawberry ice and vanilla ice with crushed candied chestnut on a fond of Génoise, masked and decorated with omelet soufflé or meringue mixture, a boat shape tartlet of almond paste on top, filled with cherries, salamandered, pour cognac and sugar in boat and send lighted to table.

SOUFFLÉS (VARIÉS).

Soufflés, as omelette soufflée, require a practical hand to make one to perfection—the working of the mixture and perfect knowledge of the propriety of all ingredients used. There are several preparations for soufflés.

No. 1, the one mostly used, is composed of milk, butter, and sugar. When boiling sufficient sieved flour is added to make a thick mixture. Cooked a few minutes, remove from fire, and yolks of eggs and a few whole eggs are well mixed; lastly, whipped white of eggs. The flavour required is previously added to the mixture. Baked in a soufflé case with a strip of buttered paper round.

No. 2, for fruit soufflés. The purée of fruit, which should be rather thick, is sweetened with heavy syrup, and whipped whites of eggs are carefully mixed. This soufflé requires less cooking than the above.

No. 3, another very delicious soufflé, is a (lemon soufflé) soufflé au citron, the proportion for which is about four yolks of eggs, 4 ounces of fresh

butter, 3 ounces of caster sugar, the rind of a lemon chopped very fine, and the juice of two lemons, the whole placed in a saucepan and stirred over the fire till it attains the consistency of thick sauce, but *must not boil*. Remove from fire, and add six whites of eggs whipped to a froth, carefully mixed, and bake in a soufflé case. Other soufflés are made in a similar way, using different ingredients.

No. 4.—The biscuit mixture soufflé is occasionally used with salpicon of fruit, nuts, etc.

Soufflé Carmago — A soufflé prepared as lemon soufflé, with tangerines and shredded filberts, mixed.

D'Orléans—No. 1 soufflé mixture with crusted Reims biscuits and kirsch.

Hilda—Lemon soufflé and fresh sliced strawberries.

Java—No. 1 soufflé mixture, flavoured with strong tea and chopped pistachios.

Lérina—Rich cream soufflé, flavoured with Lérina liqueur.

Lucullus—Fruit soufflé mixture (pears, apples, and peaches) cooked in a scooped brioche timbale, fruit syrup round.

Orientale—Pomegranate, kirsch, and crumbed biscuits.

Palmyre—No. 1 soufflé mixture, mixed with crumbed biscuits and anisette flavour.

Paulette—Purée of fresh strawberry soufflé mixture.

Pralinés — No. 1 mixture with chopped almond pralines.

Rothschild—No. 1 soufflé mixture with salpicon of fruit macerated in Dantzic liqueur, syrup of strawberries and kirsch a part.

Royale—No. 1 mixture with layer of macerated salpicon of fruit, and crushed biscuits and maraschino.

ENTREMETS ETRANGERS (FOREIGN SWEETS).

Dampfundels—Brioche paste rolled shape of ball, placed on deep baking tin and brushed with oiled butter over; pour warm, sweetened milk to cover, and baked thus; served with vanilla sauce.

Gollatschen—Brioche paste rolled half an inch thick cut in rounds about 3in., place hard purée of prunes and a few currants in centre, form a ball, egged and baked.

Guglhupf—A light brioche paste with currants, sultanas, additional sugar, butter, and whipped white, baked.

Indianerkrapfen—Biscuit mixture piped on buttered and floured baking sheet, bouchée fashion, baked; when done, fill centre with Chantilly cream and masked chocolate icing.

Kaimak — Quinces (coings) pared and scooped, blanched in syrup; when cold, filled with sweetened cream, quince syrup round.

Kerkson—Semolina quenelles (sweet) served with custard sauce.

Kutja—Rice cooked in milk, almond flavour, and mixed with honey, served with raisins round.

Malibe—A custard or batter made with flour, eggs, milk, sugar, butter, and essence of rose, baked, served cold.

Montecados—Sweet pâte à choux, cinnamon flavour, made quenelle shape, fried, and served with apricot sauce.

Malakoff Pudding—Charlotte mould lined with finger biscuits, vanilla Bavarois mixture mixed with sliced cooked pears and apples to fill the mould; when set, turned out and served with cold sabayon sauce.

MINCE PIES.

Tartlet tins lined with puff paste filled with mince meat, a layer of same paste over, egged and bake. Mince meat: 6lb. beef suet, 6lb. currants, 8lb. chopped apples, 5lb. raisins, 3lb. sugar, 3lb. mixed peel, 2oz. salt, $\frac{1}{2}$ oz. ground ginger, 2lb. skinned grapes, three oranges, rind and juice, eight lemons, rind and juice, 1lb. ground almonds, 2oz. ground mixed spice, one large nutmeg, half a bottle of brandy, one bottle of sherry, all finely minced, moistened with syrup if necessary.

PLUM PUDDING OR CHRISTMAS PUDDING.

15lb. of beef suet, 12lb. currants, 7lb. raisins, 5lb. sultanas, 7lb. sugar, 10lb. breadcrumbs, 5lb. mixed peel, 7lb. flour, 1lb. ground almonds, thirty eggs, four quarts of old Burton ale, one bottle of rum, three nutmegs, 1oz. ginger, 2oz. mixed spice, 2oz. salt, eight oranges, rind and juice, 4lb. chopped French plums (prunes). Require four to six hours

cooking. They are best to cook several weeks before wanted, and reheated for two or three hours in steam when required.

VEGETARIAN CHRISTMAS PUDDING.

1lb. of fresh breadcrumbs, 1lb. stoned raisins, 1lb. sultanas, 1lb. currants, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. Demerara sugar, $\frac{1}{2}$ lb. minced mixed peel, $\frac{1}{2}$ lb. sweet almonds, ground, $\frac{1}{2}$ lb. shelled and ground Brazil nuts, $\frac{1}{2}$ lb. ground pine kernels, $\frac{1}{4}$ lb. glacé cherries, $\frac{1}{4}$ lb. warmed butter, six eggs, juice and rind of three lemons, about eight bitter almonds, finely ground, mixed thoroughly, and steam in a buttered mould six hours.

GÂTEAUX ET PATISSERIE (CAKES AND PASTRIES).

Abricotine—Brioche cake with dice of preserved apricots, served with apricot syrup.

Aloxa—Génoise cake containing honey, and iced with honey fondant and decorated.

Anglais—Is a plum cake: 1lb. sugar, eight eggs, 1lb. flour, 1lb. warmed butter, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. citron, finely shredded, and a glass of rum.

Baba—1lb. flour, a little yeast, $\frac{1}{2}$ lb. butter, 2oz. sugar, eight eggs. $\frac{1}{2}$ lb. dried fruit.

Barcelonnette— $\frac{3}{4}$ lb. sugar, three yolks of eggs, $\frac{1}{4}$ lb. pounded almonds with two eggs, $\frac{1}{2}$ lb. flour and eight whipped whites of eggs, rum icing over.

Bâton de Jacob—Are éclairs.

Biscuits de Reims—1lb. sugar with ten eggs (slightly warmed), 1lb. flour, and a little carbonate of soda.

Biscuits de Savoie—1lb. sugar with fourteen yolks and two eggs, $\frac{3}{4}$ lb. flour, fourteen whipped whites of eggs, baked in warmed moulds.

Breton—1lb. sugar and sixteen eggs, 1lb. flour, $\frac{1}{2}$ lb. warmed butter, baked in Breton moulds, three-coloured butter icing.

Brioche—1lb. flour, a little yeast, $\frac{3}{4}$ lb. butter, 3oz. sugar, six eggs.

Calvados—2lb. flour, $\frac{3}{4}$ lb. sugar, $\frac{3}{4}$ lb. butter, $\frac{1}{4}$ lb. angelica, six eggs, cinnamon flavour, baked in flan rings, iced.

Caprice—Tartlets filled with a mixture of $\frac{1}{4}$ lb. ground almonds, $\frac{1}{2}$ lb. sugar, 2oz. flour, 2oz. chopped citron, and four whipped whites of eggs.

Champigny—As Dartois with apricot marmalade filling.

Châteaubriand—1lb. flour, $\frac{3}{4}$ lb. sugar, $\frac{3}{4}$ lb. ground almonds, $\frac{1}{2}$ lb. butter, six eggs baked in rings, iced together with apricot sauce reduced, served with Chantilly cream.

Compiègne—A brioche paste made pound to pound ingredients and sixteen eggs, vanilla syrup.

Compostella— $\frac{1}{2}$ lb. of almonds pounded with six eggs, 1lb. sugar, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. angelica added, baked in flan rings.

Conversation—Almond tartlet, iced and decorated lattice fashion.

Copeaux—1lb. ground almonds, $1\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. flour, eight whipped whites and a little cream, baked finger shape; when hot, twisted corkscrew shape.

Cyrano—Génoise cake cut cushion shape, filled with kirsch cream, iced and decorated.

D'Amandes — Pithivier cake or Jewish almond cake.

Dartois—Strips of puff paste, almond cream or jam filling, scored on top and baked.

Darty—Génoise cake, chestnut cream filling, maraschino icing, decorated.

De Nantes—2lb. flour, 1lb. sugar to a cream, add $\frac{1}{2}$ lb. ground almonds, $\frac{1}{2}$ lb. chopped dried fruit, six eggs, pralinés over and baked in strips.

Duchesse—1lb. of almonds pounded with eight eggs, 1lb. sugar with twelve yolks, mix and add $\frac{1}{4}$ lb. shredded citron and maraschino.

Eclair—Sweet pâte à choux, finger shape, baked, filled with Chantilly cream and iced coffee, chocolate, or vanilla.

Eugénie — Biscuit mixture baked in tartlet tins, abricotés and curaçao icing over.

Fanchonnette—Tartlet tins lined with short paste, red currant jelly in base, dome of meringue mixture over, and baked, decorated with thread of red currant jelly.

Fondant — 1lb. sugar beaten with twelve eggs, add $\frac{3}{4}$ lb. flour, $\frac{1}{4}$ lb. almonds, $\frac{3}{4}$ lb. warmed butter.

Frascati— $\frac{1}{2}$ lb. sugar beaten with six eggs and three yolks, add $\frac{3}{4}$ lb. flour, $\frac{1}{4}$ lb. chopped crystallised fruit, $\frac{3}{4}$ lb. warmed butter, baked in savarin mould, abricotés.

Galicien—Génoise cake filled with pistachio cream, abricotés, pistachios over.

Génoise—1lb. sugar beaten with sixteen eggs; when creamy, add 1lb. of sieved flour and 1lb. of warmed butter, flavour and bake.

Hortensia—*Génoise* cake cut large lozenge shape, abricotés and iced white, piped lozenges, apricot jam and red currant jelly in each lozenge.

Lecrelet Suisse — $\frac{1}{2}$ lb. honey dissolved with $\frac{1}{4}$ lb. shredded almonds, little powdered allspice, nutmeg, and lemon rind, well mixed, and add 6oz. icing sugar, a glass of kirsch and orange-flower water, 6oz. of mixed orange, lemon, and citron peel, mixed well over fire, 1oz. of dissolved carbonate of potash, 14oz. of flour, stir over fire four minutes longer, cover and place in cool place for three days, roll on slab $\frac{1}{8}$ in. thick, brush over with water and mark oblong with knife, bake in moderate oven; when nearly cooked, brush over with thin icing, and finish baking.

Jalousies—As Condé, abricotés, gros sucre over.

Langue de Chat—1lb. sugar, four yolks of eggs, and a few drops of milk, 1lb. sifted flour, 4oz. warmed butter, ten whipped whites, piped finger shape, and baked.

Le Nelson—1lb. ground almonds with sixteen eggs, 1lb. sugar, vanilla and rum, baked in lined flan rings, meringued over and baked, decorated.

Madeleine— $\frac{1}{2}$ lb. sugar beaten with six eggs, add $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. warmed butter, orangeflower water, six whipped whites of eggs, baked in madeleine moulds, iced pink and white.

- Manon*—Génoise cake filled with pistachios cream ; when cold, iced with pistachios butter icing.
- Manqué*—1½lb. sugar beaten with sixteen yolks, then add 1lb. flour, ½lb. warmed butter, eighteen whipped whites ; bake ; when cold, pralinés.
- Marguerites*—Apple tartlets masked with meringue mixture, baked, and decorated with pistachios to imitate a marguerite.
- Mars*—Flan rings lined with sweet paste, almond cream inside, meringued over and baked, decorated.
- Mazarin* — Light savarin paste with salpicon of fruit, baked, basted with vanilla syrup, and abricotés.
- Milanaise*—1lb. sugar beaten with ten eggs, add ½lb. flour, ½lb. warmed butter, anisette flavour, and baked.
- Millefeuille*—Puff paste (feuilletage) twelve turns, baked in circles ; when cold, abricotés and built in column with apricot jam and red currant jelly between each circle, abricotés and decorated Chantilly cream inside, or baked in strips as dartois.
- Montmorency*—Brioche with dried cherries, basted cherry and kirsch syrup.
- Mussick*—Baba paste with shredded almonds (no fruit) basted with curaçao and noyau and syrup and butter mixed.
- Napolitain*—2lb. flour, 1½lb. butter, 1½lb. sugar, 1½lb. ground almonds baked in circles ; when cold, abricoté and built in column, decorated.

- Norvégien*— $\frac{1}{2}$ lb. sugar beaten with eight eggs, then add $\frac{1}{4}$ lb. of filberts pounded with two eggs, $\frac{1}{2}$ lb. warmed butter, baked in Gênoise mould, pralinés.
- Palais de Dame*—1lb. butter beaten with eight eggs, 1lb. sugar, 1lb. flour, rum.
- Patience*—Nine whites of eggs beaten with 1lb. sugar, add 1lb. flour and baked finger shape, twisted, whilst hot, corkscrew shape.
- Petits Polonais*—Square of puff paste, corners folded to centre, egged and baked, garnished with red currant jelly.
- Polonais*—1lb. almonds pounded with orangeflower water, add 1lb. sugar, sixteen yolks, 1lb. flour and sixteen whipped whites, vanilla icing.
- Pompadour*—Gênoise cake filled with apricot jam and pralinés.
- Prince de Galles*—Flan filled with almond cream, baked, and decorated with Chantilly cream, Prince of Wales's feathers.
- Quillet*—Gênoise cake filled with almond cream masked with Chantilly cream, decorated.
- Religieuse*—Dartois with purée of apple filling, red currant jelly icing.
- Richebourg*— $\frac{1}{2}$ lb. of almonds pounded with ten whites, 1lb. sugar, $\frac{1}{2}$ lb. warmed butter, kirsch and angelica, baked in lined flan rings, apricot and vanilla icing.
- Richelieu*—1lb. sugar beaten with sixteen yolks, $\frac{3}{4}$ lb. ground almonds, $\frac{3}{4}$ lb. flour, sixteen whipped whites, baked; when cold, masked with vanilla icing.

Siamois—1lb. butter beaten with eight eggs, 1lb. sugar, twenty-four yolks, 1lb. flour, 1lb. ground almonds, 1lb. chopped dried fruit, twenty-four whipped whites, baked; when cold, masked with orange icing.

Sicillien—1lb. sugar beaten with eight eggs and eight yolks, $\frac{1}{2}$ lb. flour, 1lb. warmed butter, almond flavour and maraschino; bake; when cold, masked with maraschino icing.

Solférino—Baba paste baked in Solférino mould, basted with kirsch syrup, abricotés, cream icing over.

Suédois—1lb. of icing sugar with four whites, 2lb. of shredded almonds, 4oz. fécule (potato flour), and baked.

Sweet Sandwiches—A paste made of pounded prunes or figs, and chopped peanuts, dates, almonds, and cream, or any fruit or nuts desired, spread on thin layers of sweet bread or Génoise cake rolled, Swiss roll fashion, pressed and cut in slices.

Téhéran— $\frac{1}{2}$ lb. of butter beaten with 1lb. of sugar, then $\frac{1}{2}$ lb. of grated cocoanut, eight whipped whites of eggs, baked in lined flan rings; when cold, iced and decorated.

Tetrazzini—Génoise made with chocolate and sweetened with honey, as Swiss roll, filled with Chantilly cream, iced and decorated.

Trois Frères—1lb. sugar beaten with sixteen eggs, then add 1lb. sifted flour, $\frac{3}{4}$ lb. warmed butter; bake; when cold, pralinés.

Viennois—Biscuit mixture with chocolate powder, baked in five different size rings; when cold, abricotés, dressed pyramid style, and iced.

Vivienne—Génoise cake, abricotés, dome of Italian meringue over, vanilla fondant icing, decorated.

ICING FOR CAKES.

Royal icing, or Glace Royale, is composed of icing sugar blended with whites of eggs and a drop of acetic acid beaten with a wooden spoon to form a thick frothy cream; butter icing is made with icing sugar, fresh butter, and a few yolks of eggs beaten to a cream.

Chocolate Icing — Powdered chocolate and syrup cooked to required degree and used whilst hot.

Coffee Icing is butter icing in which essence of coffee is added.

Fondant—Sufficient lump sugar is moistened with sufficient water to cover and allowed to boil to the crack degree, flavoured and poured on an oiled slab, stirred with a spatula till creamy and cold.

Heureka Icing is made with a pound of lump sugar moistened with a little cold water and boiled to the crack degree, then poured over three whipped whites of eggs slowly till mixed, used instantly, as it will set in a very few minutes.

Water Icing—A quantity of icing sugar is moistened with a little cold water, and essence to flavour, and beaten till creamy.

Any of the above icings can be coloured and flavoured according to requirements.

GLACES (ICES).

Ice-making has developed into quite an art, and pretty varieties of fancy, dessert, and other ices are included in the following named ices: Bombes, biscuits glacés, soufflé ices, côupes, sorbets, spooms, granits, parfaits, etc. The bombe is composed of two or more different kinds of ice; an endless variety can be produced by amalgamating various colours, and served either in bombe shape or in pretty cases of paper or sweet paste for the purpose, producing an attractive effect. They are also served with hot sauce, which is quite a novel idea.

BOMBES.

Aboukir—Pistachios cream ice lining the mould, and vanilla ice and pralines inside.

Africaine—Vanilla ice bombe; when turned out, powdered with fine grated chocolate.

Africaine I.—Chocolate ice with apricot mousse inside.

Aida—Pineapple ice and strawberry cream ice.

Aiglon—Strawberry cream ice with salpicon of fruit and cognac.

Alaska—Vanilla ice moulded, and masked with meringue mixture and salamandered.

Albuféra—Vanilla ice and chestnut and anisette ice.

Alexandra—Vanilla ice and crème de noyau.

Alexandrowitch—Orange ice and strawberry and champagne ice.

Algérienne—Orange ice and curaçao.

Alhambra—Half vanilla ice and half strawberry ice, fresh strawberry garnish.

Alméria—Lining of filbert and anisette ice, pomegranate ice inside.

Américaine I.—Fresh strawberry and orange ice.

Américaine II.—Lining of mandarine ice and strawberry mousse.

Américaine III.—Cranberry cream ice.

Andalouse—Apricot ice lining, vanilla cream inside.

Antigone—Apricot ice lining, Russian mousse with pralinés and angelica inside.

Arabe—Coffee cream ice lining, rum mousse inside.

Archiduc—Almond ice lining, strawberry ice inside.

Arlésienne—Lemon and raspberry ice lining, kirsch mousse with dice of pineapple inside.

Bar-le-Duc—Red currant ice and vanilla ice.

Baron Pierre de Sancy—Rich orange cream ice with salpicon of crystallised apricot and candied citron, the bombe decorated with citron and glacé orange quarters.

Batavia—Pineapple ice and strawberry mousse with preserved ginger.

Beatrice—1lb. of honey dissolved in a pint of warm milk, two glasses of cognac, juice of a lemon, one quart of cream.

Bombe Cocoanut—Four sheets of gelatine dissolved in half a pint of milk; when cold, add two tablespoonfuls of finely grated cocoanut, the juice of two oranges, and a pint of whipped cream.

Bonne Nuit—Vanilla ice moulded in candle shapes, served upright on chocolate ice moulded in

candlestick shapes, a lighted special wax match in each to imitate the wick.

Bordelaise—A pint of good Bordeaux claret and a pint of syrup, the juice of three oranges, and freeze.

Bourdaline—Vanilla ice lining, anisette and filbert ice inside, decorated with crystallised violets.

Brésilienne—Strawberry and pineapple ice with dice of pineapple.

Camargo—Coffee cream ice lining, vanilla ice inside.

Cantalone—Melon ice.

Caprice—Pineapple ice lining, peach mousse inside.

Cardinale—Raspberry ice and vanilla ice.

Carmen—Strawberry ice, coffee ice, and vanilla ice.

Ceylon—Coffee ice cream lining, tea and rum mousse inside.

Châteaubriand I. — Kirsch mousse with muscat macerated in kirsch and dice of angelica.

Châteaubriand II.—Apricot ice lining, vanilla ice inside.

Chesterfield—Rich cream and cognac mousse with crystallised fruit.

Chinoise—Cream ice with dice of preserved ginger, tea flavour.

Clarence—Pineapple ice and crystallised violets.

Cleopatra—Pistachios cream ice and rum sorbet.

Coloniale—Small fancy tutti-frutti ice bombes.

Comtesse Marie — Vanilla ice lining, strawberry mousse inside.

Continental—Coffee and vanilla ices.

Coppélie—Coffee cream ice lining, pralinés, ice in centre.

Courcelles — Vanilla ice lining, orange mousse in centre.

Crème Bisque— $1\frac{1}{2}$ lb. sugar dissolved in a pint of milk; when cold, add two quarts of cream, $\frac{3}{4}$ lb. of crumbed macaroons with half a pint of maraschino, one gill of sherry, a tint of saffron.

Crème de Poire—Equal quantity of sweetened pear pulp and whipped cream, lemon flavour, and cinnamon.

Crème Pêche—2oz. of gelatine dissolved in half a pint of water, 1lb. of sugar and one pint of milk; when cold, add one quart of cream, half a pint of rum, and a little caramel colour.

Crème Pralinées—To one quart of cream add 4oz. of powdered almond pralin, a little caramel, vanilla flavour, and half a cup of coffee extract, syrup to sweeten.

Créole—Chocolate and pralinés ice.

Cydonia — Quince ice decorated with Chantilly cream.

Cyrano—Apricot ice lining, filbert mousse inside, sugar-coated filberts round.

Uzar—Raspberry ice lining, orange and champagne mousse inside.

Dame Blanche—Ice made of almond, milk, cream, and syrup.

Danicheff—Coffee cream ice with kirsch.

Délicieuse — Peach ice lining, mousse pralinés inside.

Demidoff—Cherry ice and pineapple ice, salpicon of fruit.

- Diable Rose* — Strawberry ice with kirsch and crystallised cherries.
- Dijonnaise*—Vanilla ice lining, black currant mousse inside, Chantilly cream.
- Diplomate*—Vanilla ice lining, maraschino mousse with fruit inside.
- Doctoresse*—Strawberry cream ice lining, pineapple and champagne ice inside.
- Dora*—Pineapple ice with kirsch and red currant ice, Chantilly cream.
- Duchesse*—Orange ice and kirsch.
- Dulmacia* — $\frac{3}{4}$ lb. sugar dissolved in a pint of milk, five glasses of curaçao, and juice of two lemons, one quart of cream.
- Edouard VII.*—Chocolate cream ice and crystallised cherries.
- Egyptienne*—Tangerines and curaçao ice.
- Electra*—Pralinés ice lining, mousse of chestnut and maraschino inside.
- Espagnole* — Pralinés and coffee ice.
- Espérance*—Mandarine ice lining, cherry ice inside, pistachios over.
- Excellente*—Pear ice lining, coffee ice inside.
- Excelsior*—Orange cream and rum ice.
- Falstaff*—Lemon and apricot ice.
- Fanchon*—Pralinés ice lining, coffee and kirsch mousse inside.
- Favorite*—Vanilla ice, pineapple ice, strawberry ice.
- Fédora I.*—Peach and noyau ice.
- Fédora II.*—Orange ice lining, pralinés ice inside.
- Figaro*—Strawberry ice with kirsch, crystallised cherries round.

Florentine—Raspberry ice and pralinés.

Formosa—Strawberry cream ice and strawberry sorbet.

Francillon—Coffee cream ice and fine champagne (old cognac).

Franco-Russe—Kümmel ice lining, pineapple mousse inside.

Frou-frou—Caramel cream ice, orange mousse, and vanilla ice.

Gaston— $\frac{1}{2}$ lb. powdered macaroons, half a pint of of sherry, 1 lb. sugar dissolved in one quart of cream; when cold, add a quart of cream.

Geneviève—Apricot ice lining, coffee mousse inside.

Georgette—Pineapple and cream, pralinés ice.

Germaine—Vanilla ice lining, pear mousse and dice inside.

Gismonda—Pralinés ice lining, white currant and anisette ice inside.

Havanaise—Coffee ice, vanilla ice, caramel cream ice.

Hélène—Small cream ice bombe or cases, crystallised violets over, served with hot chocolate sauce.

Helyett—Raspberry ice lining, vanilla ice inside.

Hilda—Pistachios and aveline cream ices.

Hiram—Small fancy raspberry cream bombes and crème noyau.

Hollandaise—Vanilla ice lining, curaçao mousse inside.

Hortensia—Lemon ice and strawberry cream ice.

Isabella—Cherry ice, red currant mousse.

Isabelle— $1\frac{1}{2}$ lb. of sugar dissolved in three pints of milk; when cold, add two quarts of cream,

half a pint of maraschino, 1½lb. of chopped cherries, apricots, and peaches.

Italienne—Lemon ice and tutti-frutti ice.

Jaffa—Orange and pralinés ice.

Jamaïque—Vanilla ice, lemon sorbet, and rum.

Japonnaise—Peach ice and tea mousse.

Jeanne d'Arc—Pear ice, kirsch mousse, cherries and pears decoration.

Jeannette—Pralinés and curaçao ice.

Joséphine—Coffee cream ice, pistachios cream ice.

Leperdit—Coffee cream ice with dice of dried Gênoise pralinés.

Le Prophète—Strawberry ice, pineapple sorbet.

Liverpool—Vanilla ice, cherry brandy mousse with brandied cherries.

Madeleine—Vanilla ice and almond milk and flavour, kirsch mousse with crystallised fruit.

Maltaise—Tangerines ice, vanilla ice with kirsch.

Maréchale—Strawberry ice, pistachios cream ice, vanilla ice, and orange ice in layers in bombe mould.

Marie Brissard—Coffee cream ice lining, vanilla and anisette inside.

Marie Louise—Raspberry ice lining, vanilla cream inside.

Marie Stuart—Vanilla ice lining, anisette mousse inside.

Marie Thérèse—Chocolate ice, vanilla ice, pineapple ice.

Margot—Mandarines and green chartreuse mousse, pistachios over.

Marguerite—Lemon and kirsch ice, maraschino mousse.

Marquise—Half strawberry ice, half lemon ice.

Marquise au Champagne — Lemon and pineapple sorbet with champagne and dice of pineapple.

Mascotte I.—Half chocolate ice cream, half vanilla ice.

Mascotte II.—Half peach cream ice and half kirsch mousse.

Mathilda—Coffee cream ice lining, apricot ice inside.

Médicis—Raspberry ice lining, brandy mousse with crystallised fruit.

Mercédès — Apricot ice lining, chartreuse mousse inside.

Méxicaine—Pralinés ice with kirsch.

Michel Strogoff—Peach and champagne ice.

Mignon—Apricot and aveline ice.

Milanaise—Vanilla ice with shredded dried almonds, stoned muscat and preserved strawberries, piped Chantilly cream over to imitate spaghetti.

Mintha—Cream ice with crystallised mint leaves.

Mogador—Coffee cream ice, kirsch mousse.

Moldane—Pineapple ice, curaçao mousse.

Monselet—Chocolate ice, anisette mousse.

Montebello—Pistachios and chartreuse lining, vanilla ice inside.

Monte Carlo—Raspberry ice and lemon ice.

Monte Cristo—Strawberry ice, pralinés and cognac ice inside.

Montmorency—Cherries and curaçao ice.

Moscovite—Kümmel cream ice with crystallised fruit.

Mousse au Thé—Tea mousse done in brick mould (Napolitain).

Mousseline—Strawberry cream ice, Chantilly cream over.

Murillo—Pralinés ice lining, pineapple and champagne inside, decorated.

Nabob—Pralinés ice and brandy mousse with candied fruit.

Nelusko—Chocolate ice, pralinés ice, sucre filé over to decorate.

Néro—Half vanilla ice with caramel flavour and half vanilla ice with small balls of soft chocolate, served in layers on fond of Génoise, masked with Italian meringue mixture and salamandered.

Néva—Pear ice lining and crème ponche inside.

New York—Place a layer of almond ice cream in a Napolitain mould, arrange fresh raspberries round sides, then a layer of chestnut cream ice flavoured with curaçao and another layer of almond ice cream on top with additional fresh raspberries, cover lightly and pack in ice (usual way); when ready to serve, cut in slices and decorate with Chantilly cream and glacés cherries and angelica.

Odessa—Apricot ice lining, strawberry ice inside.

Odette—Pralinés ice decorated with pink Chantilly cream.

Orientale I.—Half coffee ice and half vanilla ice, pineapple mousse.

Orientale II.—Ginger ice lining, pistachios cream ice inside.

Panachée—Various coloured ices in layers in bombe mould.

Parfait de Rose—Rose flavour and colour iced soufflé, crystallised rose leaves over.

Parisienne I.—Pineapple ice lining, chocolate mousse inside.

Parisienne II.—Red currant ice and lemon ice.

Parisienne III.—Pineapple ice lining, chestnut mousse with marron glacé inside, decorate with marron glacé and pineapple.

Petit Duc I.—Vanilla ice and red currant ice.

Petit Duc II.—Strawberry ice lining, kirsch mousse inside ; decorate with strawberries and angelica.

Pomeloe—Grape fruit ice.

Pompadour—Pomegranate ice and pistachios ice, moulded in asparagus shape moulds.

Portugaise—Curaçao cream ice lining, mandarine mousse inside.

Prince de Galles—Fresh strawberry cream ice served in wafer cases, Prince of Wales's feathers of Chantilly cream on top.

Princesse—Vanilla ice, anisette and pralinés ice.

Progrès—Orange ice, plombière ice with rum, vanilla cream on top, served in nougat or sugar cases.

Prophète—Strawberry ice lining, pineapple ice inside.

Régente—Vanilla cream ice, and biscuits and kirsch.

Reine Amélia— $\frac{3}{4}$ lb. sugar dissolved in one pint of milk ; when cold, add one quart of cream, five glasses of maraschino, the juice of two lemons, and a tint of saffron. .

Reine Bianca—1oz. of gelatine dissolved in one pint and a half of milk, $\frac{3}{4}$ lb. of sugar, and four glasses of noyau, one quart of cream, and juice of two lemons.

Richelieu—Coffee ice lining, rum mousse inside.

Roméo—Vanilla and purée of peaches ice, rum mousse.

Rose Blanche—Peach ice lining, kirsch mousse and red currant jelly inside.

Rosette—Vanilla cream ice served in rose shape moulds, pink Chantilly cream over as a rosette.

Royale—Kirsch cream ice and chocolate pralinés ice.

St. Charles—Raspberry ice lining, peach cream ice inside.

St. Georges—Orange, curaçao, and rum ices.

St. Lorent—Raspberry ice lining, melon ice inside, Chantilly cream over.

St. Louis—Banana cream ice with kirsch.

Salamé—Vanilla ice lining, cassis mousse inside.

Sans Gêne—Pistachios cream ice, fine champagne (old brandy) mousse.

Santagio I.—Parfait pralinés (ice soufflé mixture).

Santagio II.—Vanilla and rum mouse.

Sélika—Pralinés ice lining, curaçao mousse inside.

Siamoise—Hazel nut ice cream, rum mousse, chopped hazel nuts over.

Sicillia—Mandarine ice lining, filberts, pralinés ice inside.

Sicillienne—Pineapple and curaçao mousse inside.

Siebel—Pineapple and champagne ice.

Skobelev—Vodka cream ice lining, kümmel mousse inside.

Solférino—Curaçao cream ice, strawberry and pralinés inside.

Souveraine—Vanilla cream ice lining, tea mousse with kirsch and biscuits inside.

Succès I.—Apricot ice, kirsch mousse with crystallised apricot inside.

Succès II.—Pear ice lining, coffee cream ice inside.

Suédoise—Filbert pralinés lining, chocolate mousse inside.

Sultane—Pistachios cream ice, chocolate ice, vanilla cream ice.

Suzane—Vanilla ice and red currants, rum mousse.

Théba—Cocoa cream ice and aveline pralinés.

Théodora—Vanilla cream ice and noyau mousse.

Tortini I.—Strawberry cream ice and kirsch mousse

Tortini II.—Pralinés and coffee ice.

Tosca—Apricot ice and maraschino.

Trianon—Vanilla ice lining, Burgundy wine ice inside, decorated with white and black grapes, glacé au caramel.

Trocadèro—Orange ice with candied orange peel, with layers of Chantilly cream with curaçao, and pieces of biscuits, filbert praline.

Tutti-frutti—Fruit water ice and salpicon of fruit.

Tzarina—Vanilla cream ice kummel, crystallised violets on top.

Valancey—Pralinés ice lining, raspberry cream inside.

Venitienne—Pistachios cream ice and vanilla ice.

Victoria—Purée of fresh strawberry and cream ice.

Viennoise—Vanilla cream and caramel ice.

Vivienne—Lemon ice and tea mousse.

Volga—Rhubarb cream ice.

Voltaire—Coffee cream ice and cognac.

Xérès— $\frac{3}{4}$ lb. sugar dissolved in half a pint of milk, one quart of cream, half a pint of Xérès wine (sherry), and vanilla flavour.

Zamora—Coffee ice lining, curaçao mousse inside.

Zanzibar—Curaçao cream ice, praliné ices, coffee ice.

BISCUITS GLACÉS.

This rich cream ice is placed in square brick-shape moulds (Napolitain mould), and packed in ice and salt for several hours; then cut biscuit shape, decorated, and served as Napolitain ices.

No. 1 Mixture.—To 1lb. of fine sugar add fifteen yolks of eggs, a cupful of milk, and vanilla, beaten in bainmarie till thick and creamy, then stirred on ice till cold, and add to it two quarts of whipped cream and flavour required; placed in moulds as stated above, and packed in ice.

No. 2 Mixture.— $\frac{1}{2}$ lb. of Italian meringue mixture and twelve yolks of eggs, beaten in bainmarie till creamy, stirred till cold, and add one pint of whipped cream and flavour required.

Bénédictine—With Bénédictine flavour and strawberry pulp.

Brissard—With praline and anisette flavour.

Carmen — Strawberry pulp, coffee, vanilla (three colours).

Comtesse—Two colours, coffee and vanilla.

Comtesse Marie—Strawberry and vanilla.

Comtesse Tosca—Vanilla and coffee.

Fédora—Peach purée and noyau.

Lilly—With pomegranate, and lily of the valley piped in cream over.

Marie Louise—Vanilla, strawberry and orange.

Pernot—With absinthe to flavour.

Sarah—With purée of strawberries.

SOUFFLÉS GLACÉS (ICED SOUFFLÉ).

The iced soufflé mixture is done in special cases of China paper, etc., and placed in an ice case, well packed with crushed ice and salt.

No. 1 Mixture for Fruit Iced Soufflé.—Use equal quantity of Italian meringue mixture, purée of fruit, and whipped cream.

No. 2 Mixture for Liqueur and other Soufflé.—Sixteen yolks of eggs to one pint of syrup beaten in bainmarie till creamy; when cold, add one quart of whipped cream, liqueur or other flavouring as required.

FANCY ICES AND SORBETS.

A great variety of iced soufflés is obtained by using different flavouring and fruit purée, and named accordingly, as required.

A pretty variety of fancy ices, served with hot sauce, is generally served either in bombe moulds, small for one person or in larger moulds for a party, and sauce separate :

Cherry Ice is served with violet syrup.

Coffee Ice, with cognac or rum sauce.

Coffee Ice, with crystallised mint syrup.

Cream Grape Fruit Ice, with honey syrup.

Cream Ice, with red currant sauce.

Grape Ice, with port wine syrup.

Lemon Ice, with crème de menthe syrup.

Peach Ice, with maraschino sauce.

Pineapple, with green tea sauce.

Pink Ice, rose shaped, with violet syrup.

Pistachios Ice, with chocolate sauce.

Pralinés Ice, with caramel cream sauce.

Raspberry Ice, with pineapple sauce.

Tea Ice, with kümmel or vanilla sauce.

Vanilla Ice, with strawberry sauce or orange sauce.

SORBETS.

Sorbet is a fruit water ice, mixed with a small quantity of whipped whites of eggs, and served in sorbet glasses.

Américain—Lemon, orange, and champagne ice.

Cardinal—Raspberry and champagne ice.

Grecque—Orange, brandy, maraschino, and ginger flavour.

Impériale—Pineapple and rum ice in bottom of glass, strawberry and champagne ice on top.

Nina—Strawberry and orange ice, a fresh strawberry on top.

Reine de Castille—Orange and pineapple ice, cognac flavour, a star of Chantilly cream on top.

Romaine—Lemon and rum ice.

Russe—Green tea, lemon, and kümmel.

St. Charles—Cherry ice with cherry brandy.

Sicillienne—Melon and maraschino ice.

Yvette—Pomelo (grape fruit) ice with crème Yvette liqueur.

SPOOMS.

Spoon is a sorbet of fruit or liqueur, wine, etc., made with double the quantity of Italian meringue mixture to obtain a very light and frothy ice, served in glasses.

COUPES

are served in special glasses and are composed of either water or cream ices, with salpicon of fruit, etc., and decorated.

Alexandra—Purée of fresh strawberry ice, a star of Chantilly cream over, and crystallised violets.

Cloclo—Vanilla ice with dice of candied chestnuts, a candied chestnut (marron glacé) on top, a thread of Chantilly cream round.

Dame Blanche—Almond milk ice, half a peach on top, and a thread of red currant jelly round.

D'Antigny—Strawberry cream ice, half a peach on top, and spun sugar.

Denise—Coffee ice with Chantilly cream on top.

Edna May—Vanilla ice, a cherry on top, and pink Chantilly cream.

Elizabeth—Stewed cherries in coupe, iced Chantilly cream over, and a little powdered cinnamon.

Emma Culver—Vanilla pralinés ice, a cherry on top, and raspberry syrup.

Eugénie—Vanilla ice with salpicon of candied chestnuts, Chantilly cream and crystallised violets on top.

Favorite—Half kirsch and maraschino ice, pineapple ice round edge, pink Chantilly cream in centre.

Germaine—Cranberry ice and a small crystallised pear on top, Chantilly cream round.

Gertie Millar—Rich maraschino cream ice, half apricot on top, with red currant jelly, star of chocolate, Chantilly cream, and pistachios over.

Jacques—Macédoine of fruit with liqueur in coupe, lemon and champagne ice over.

Johannesburg—Vanilla ice, rock shaped, grated chocolate on top.

Maison Blanche — Strawberries and liqueur in coupe, strawberry water ice over, small stars of Chantilly cream on top.

Mikado—Chestnut cream ice, tea Chantilly cream round edge, a candied chestnut scooped in centre, hot brandy in cavity, ignited.

Monte Carlo—Raspberry and lemon ice, crystallised rose leaves on top.

Petit Duc—Vanilla cream, iced, half a peach on top filled with red currant jelly, Chantilly cream round.

Ravanalo—Vanilla cream ice, thick chocolate sauce, lattice fashion, over.

Rêve de Bébé—Half pineapple and half raspberry ice, a strawberry and orange juice over, Chantilly cream round and crystallised violets.

St. André—Macedoine of pears, peaches, bananas, pineapple, and oranges in coupes, vanilla ice on top.

Sans Gêne—Vanilla cream ice, stewed red currants on top and cream.

Stéphanie—Mandarines and pineapple ice, Chantilly cream and pistachois over.

Suédoise—Vanilla ice, cranberry syrup over and a star of Chantilly cream.

Venus—Vanilla ice, half a peach and cherries on top, Chantilly cream round.

Vésuvienne—Vanilla ice, half crystallised green lime on top, hot rum in the cavity, and ignited.

Viennoise—Vanilla ice, stewed blackberries over, and Chantilly cream.

Voltaire—Orange sorbet with Italian meringue and maraschino, sliced peaches over, and a cherry.

PETITS FOURS SECS ET GLACÉS.

Also called Friandises, Mignardises, Gourmandises, Plaisir des Dames, usually served in fancy paper cases.

Almond Biscuit is made of $\frac{1}{2}$ lb. finely ground almonds, $\frac{1}{2}$ lb. finely ground hazel nuts, $\frac{3}{4}$ lb. fine sugar mixed with ten whisked whites of eggs, 6oz. of pastry flour, 6oz. of warmed butter, and baked round, oval, or any fancy shape required.

Almond Paste or Shells—Made with $\frac{1}{2}$ lb. ground almonds, $\frac{1}{2}$ lb. fine sugar, and eight whisked whites of eggs, and baked any shape required, embedded with various preparations and iced as described, forms a great element in petits fours.

Disguised Fruit Petits Fours are various crystallised fruits filled with almond or marzipan paste of different flavour and colour to match the particular fruit used, and masked with clear sugar coating, sucre au cassé.

Fresh Fruit, such as grapes, quarters of oranges, strawberries, raspberries, cherries, etc., are also masked with clear sugar coating (sucre au cassé) or with fondant plain or coloured, so that an endless variety of these (ladies' delight) can be prepared as desired.

Fruits Glacés (Crystallised Fruit) make a pleasant assortment in general petits fours; they are first macerated in kirsch or other liqueurs, and

masked with fondant icing—plain, white, or coloured—and served in special paper cases.

Génoise for Petits Fours is a compound of eighteen eggs to the pound of sugar, flour, and butter, and baked in fancy moulds or tartlets or in blocks about an inch or an inch and a half; when cold, embedded with creams, jellies, marmalade, fine salpicons of fruit, etc., cut into all possible fancy shapes, and masked with icing.

Macaroons—1lb. of ground almonds, $1\frac{1}{2}$ lb. fine sugar, five to six whites.

Petits Biscuits Soufflés au Chocolat—1lb. of fine sugar mixed with ten whisked whites of eggs and $\frac{1}{2}$ lb. powdered chocolate, baked small finger biscuit shape or in fancy cases.

Other Biscuits Soufflés are made, substituting almonds, hazel nuts, pistachios, for chocolate, etc.

Sucre Paillé, or strawed sugar (pulled sugar petits fours). The sugar is boiled in the usual way for pulled sugar work and poured on an oiled slab; when sufficiently cold, it is worked with the hands and pulled until it attains great brilliancy; then formed into several long strings and placed together to form one single tube; when quite cold and set, it is cut into about inch slices with a very hot knife.

PETITS FOURS GLACÉS.

Abdul—Small round biscuits coated with marmalade, then masked with rum fondant icing.

Aïda—Small round biscuits coated with butter icing, ring of meringue on top, iced, masked with coffee icing.

Alice—Small sweet paste bouchés filled with salpicon of fruit, a round of Génoise over, fondant icing.

Amandés — Triangle of puff paste masked with praline of coarse chopped almonds, and baked.

Améria—Fancy almond biscuits, sweet purée of chesnut over, green icing and chopped pistachios on top.

Américain—Small fancy almond paste shells filled with preserved chopped pineapple, yellow liqueur icing over.

Arlequin—Fancy almond biscuits with a pyramid of rose butter cream, masked with green icing.

Bébé—Almond biscuits as finger biscuits, black-currant jelly filling, and iced white.

Bruxellois—Petits choux, filled with pistachios cream, green icing.

Cendrillon—Fancy biscuits, butter cream pralinés between, vanilla icing.

Comtesse—Small biscuits with chestnut purée between, coffee icing.

Dalila—Fancy biscuits with a pyramid of curaçao butter cream, rose icing over.

Danicheff—Almond Génoise baked in small fancy moulds, moistened with maraschino, vanilla icing, and a cherry on top.

Délicats—Small round biscuits with a dome of butter cream, pink icing.

Délices—Small almond Génoise rings and biscuits same size, with coffee cream between, chocolate icing over.

Diane—Petits choux with apricot purée, rum fondant icing over.

Exquis—Small almond paste tartlets filled with vanilla butter cream and chopped pistachios, chocolate icing.

Gyp—Fancy biscuits with pistachios cream between, chocolate icing over.

Indiana—Squares of almond Génoise, abricoté, masked with chocolate icing, and strips of glacé royal over.

Jaffa—Small sweet paste tartlets filled with crème patissière mixed with salpicon of candied orange peel, orange icing over.

Jamaïque—Petits choux filled with rum cream, fondant icing, pistachios on top.

Javanas—Rich Génoise with chocolate fondant between, cut diamond shape, chocolate icing over.

Jeannette—Small oval shape almond biscuits with pistachios butter between, fondant icing, chopped pistachios over.

Luciana—Fancy biscuits with almond paste between, pistachios icing over.

Magicien—Oval almond biscuits with coffee and pralinés between, coffee icing and chopped hazel nuts over.

Marguerite—Almond paste shells filled with chestnut butter icing and kirsch, yellow icing, marguerite piped over.

Marie—Small sweet paste tartlets filled with apple marmalade, white icing and pistachios over.

Mascotte—Coffee butter cream formed into balls and placed in small round almond biscuits, or piece of dried walnut over, coffee icing.

Mathilde—Macaroons, abricotés, and masked with pralinés icing.

Mauretania—Small fancy biscuits with chestnut cream mixed with fine chopped hazel nuts between, pink icing, piped lion rampant on top.

Mignon—Small fancy cut almond Gênoise with cocoa almond cream, coffee icing.

Miss Helyett—Round biscuits with a dome of purée of chestnuts, rose icing.

Muscadin—Chopped hazel nut mixed with choux paste, baked small pear shape, rose icing.

Olga—Squares of almond biscuits, pink butter cream over, white icing, half a crystallised mirabelle on top.

Othello—Barquettes of rich almond biscuits, vanilla butter cream inside, and green icing on top.

Ottéro—Rich almond biscuits baked in fancy cases, pralinés, pale violet icing over, and powdered chocolate on top.

Pacha—Long strips of almond biscuits with a string of butter cream piped in centre, one string of pistachios butter one side and one of pink butter the other side; when hardened, mask with chocolate; when dry, cut in slices with heated knife.

Patti—Oval biscuits with a piped rose of hazel nut butter icing, white fondant over, and chopped browned hazel nuts.

Périchole—Strips of puff paste (feuilletage) with Chantilly cream between cut lozenge fashion, orange icing over.

Piémontaise—Strips of Gênoise with chestnut butter icing over, cut in squares, white fondant icing.

Préférés—Rich baba paste baked in very small fancy tartlet tins, moistened with rum syrup; when cold, masked with rum fondant icing.

Prima Café—Small rounds of Génoise cake, scooped and filled with coffee cream, coffee fondant icing over.

Régent—Fancy cut Génoise with a star of pineapple butter cream, pineapple fondant icing.

Rossina—Half-moon shape almond biscuits, raspberry purée over, masked with raspberry icing.

Salambo are very small petits choux à la crème, coated with clear sugar coating, coarse sugar over.

Selika—Petits choux with chocolate cream filling, chocolate icing.

Serpentine—Twisted almond biscuits masked with syrup of apple icing.

Sigurd—Small round biscuits, pink butter cream between, white icing, a cherry on top.

Soupir—Small round meringue shells filled with nut butter cream on a round iced biscuits.

Succès—Barquettes of sweet paste filled with honey, pounded nuts, and butter cream, white icing over, pralinés.

Surprises—Small Italian meringue filled with butter cream, chocolate icing.

Symiane—Two half-moon shape pieces of nougat, pralinés cream between and over, glacé cherry on top.

Turino—A strip of almond Génoise masked with chestnut butter cream, cut triangle shape, green icing over.

Yvette—A strip of almond biscuit masked with honey butter cream, cut fancy shape, coffee icing over.

Zéphirs—Almond paste baked in small fancy tartlets, filled with stoned brandy cherries, white purée of apples over and chopped pistachios.

PETITS FOURS SECS.

Anonymes— $\frac{1}{2}$ lb. butter beaten to a cream with $\frac{1}{2}$ lb. fine sugar, eight eggs added gradually, then 2oz. of ground almonds, 2 oz. of currants, $\frac{1}{2}$ lb. dry flour, and rum flavour, baked in fancy tartlet tins.

Biarritz— $\frac{1}{2}$ lb. of almonds, $\frac{1}{2}$ lb. fine sugar pounded with a few whites of eggs to make a stiff paste, formed into large olive shape, with a fine salpicon of crystallised fruit inside, baked and gummed.

Boulonnais— $\frac{1}{2}$ lb. fine sugar, $\frac{1}{2}$ lb. pastry flour, $\frac{1}{2}$ lb. warmed butter, $\frac{1}{4}$ lb. currants, and flavouring; add sufficient whisked whites of eggs to form a paste, bake as biscuits.

Capitaine—1lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. sugar, and sufficient cream to make a stiff paste, rolled and cut in fancy strips, and bake.

Cigarettes Russe—Eight whisked whites of eggs mixed with 14oz. of fine sugar, 5oz. of flour, 6oz. of warmed butter, vanilla, piped on waxed sheets, as finger circuits (a part); when lightly done, roll them round a pencil to imitate cigarettes.

Copeaux—1lb. ground almonds, $1\frac{1}{4}$ lb. fine sugar mixed with a little cream, $\frac{1}{4}$ lb. of flour, and eight whisked whites of eggs; when lightly done, twist them quickly whilst warm round a steel, corkscrew fashion.

Diplomate—Small puff paste (feuilletage) tartlets filled with cream patissière mixed with crushed marrons glacés, cover with rounds of puff paste, pralinés, and baked.

Eugénie—Small barquette of puff paste filled with minced crystallised apricots, pralinés, and baked.

Intimes—Strips of sweet paste masked with almond cream, royal icing, and chopped almonds over, cut in triangles and baked.

Jamaïque—Fancy sweet paste tartlets filled with almond cream and chopped orange peel, rum flavour, finely shredded almonds on top, and baked.

Langue de Chat—1lb. fine sugar beaten with four yolks of eggs and a little milk, 1lb. sifted flour and 6oz. of warmed butter, ten whisked whites of eggs, and baked finger biscuit shape.

Lia—Puff paste tartlets filled with salpicon of pineapple, a rose of almond paste over, and baked.

Mignon—Small square tartlets lined with puff paste, filled with almond paste flavoured with coffee essence, royal icing, with coffee essence over and chopped almonds, and baked.

Ninette—As Cigarettes Russe, Chantilly cream piped inside, and finely chopped pistachios at one end.

Patience— $\frac{1}{2}$ lb. fine sugar, $\frac{1}{2}$ lb. pastry flour mixed with a little cream, vanilla, and eight whisked whites of eggs, dressed fancy shape on waxed sheets, and baked.

Rochers— $\frac{1}{2}$ lb. fine sugar, eight whites of eggs, and the juice of a lemon, whisked on hot plate;

when creamy, add $\frac{3}{4}$ lb. of shredded almonds, dressed small rocks fashion on oiled sheet, and baked.

Rochers au Chocolat — As above; use chocolate powder instead of almonds.

Sacristins—Wide strips of puff paste, egged and sprinkled with chopped almonds, cut across in $\frac{1}{2}$ in. strips, twisted corkscrew fashion, sugar over, and baked.

Sarah Bernhardt—Paste made of 1lb. of pastry flour and $\frac{3}{4}$ lb. butter, a little sugar and milk to make a hard paste, rolled size of a pencil, egged, sugar over, and baked.

Soleil de Nice—Paste made of $\frac{1}{2}$ lb. of fine sugar, $\frac{1}{2}$ lb. ground almonds, a little apricot pulp and whites of eggs to form a stiff paste, formed into good-sized marbles, and make an impression or hole in centre with a skewer, sprinkle coarse sugar over and bake; then fill centre with a little apricot pulp, and decorate round with sliced pistachios to imitate a marguerite.

Strella—Small chocolate meringue, size of pigeon's egg, chopped pistachios over, and baked.

Van Dick—Paste made of 1lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. ground almonds, 3oz. fine sugar, two eggs, and a little cream to make a stiff paste, roll out and cut with fancy paste or biscuit cutters, egged, and baked.

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